Sweet wine made from semi-dried grapes. The traditional version of Montefalco Sagrantino. The name derives from the Latin "sacer": a holy wine destined for consumption during the Christian festivals.

GRAPE VARIETAL
Sagrantino 100%.


YIELD PER HECTARE
15 hl/ha.

HARVEST
At the end of September, the grapes are hand-picked and placed in crates in single layers. The bunches most suited for drying are specially selected.

DRYING METHOD
In crates for about two months.

VINIFICATION
Vinification using gravity feed thanks to the two levels of the cellar. Fermentation in contact with the skins at 20°C. Maceration for about 10 days.

AGEING
In 25 hL oak barrels for 12 months. The wine settles in glass lined cement vats for 18 months; bottle ageing for 12 months.

TASTING NOTES
Rich ruby tending towards garnet in colour. Rich and complex to the nose, with notes of cherries, wild berry jam, candied citrus peel and spices. To the taste it’s an amazing wine, where it begins sweet and then gives way to a fresh finish with an aromatic persistence to the nose.

ACCOMPANIES
It can be enjoyed with red fruit tarts, biscuits, gianduja chocolate and mature cheeses.

SERVING TEMPERATURE
16°C (60.8°F).

SIZE
375 mL and 750 mL bottles.