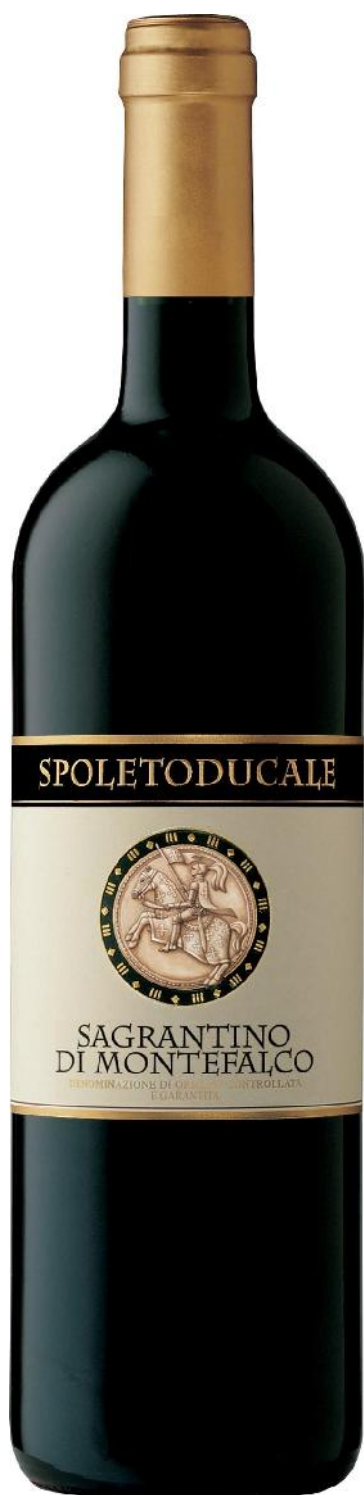


SPOLETODUCALE

MONTEFALCO SAGRANTINO

DENOMINAZIONE DI ORIGINE CONTROLLATA
E GARANTITA



Sagrantino grapes are hand picked at full ripeness, then are destemmed and crushed and the let ferment with skins for 30-40 days in stainless steel tank at 24-26°C. The wine it's then racked in big oak cask where occurs malolactic fermentation. Ageing last 16-18 months. The wine can not be release within 33 months starting from December 1st after the harvest. After final racking the wine was fined, cold stabilised, filtered and bottled.

GRAPES: Sagrantino

PRODUCTION ZONE: Perugia district

CONTENTS: 0.750 lt.

ALCOHOL CONTENT: 12,50% Vol.

RESIDUAL SUGAR: 2 g/l

CHARACTERISTICS: Wine obtained from Sagrantino grapes. Aged in oak barrels for 12 months then refined for other 4 months in bottle. Has an intense red colour bordering on pomegranate. Intense perfume with notes of blackberry. Full-bodied and slightly tannic.

SERVING SUGGESTIONS: Excellent with game, red meats and seasoned cheeses

SERVING TEMPERATURE: 18°C