

VALDIMAGGIO

MONTEFALCO SAGRANTINO DOCG

Variety: 100% Sagrantino

First vintage produced: 2012

Training Techniques: Spurred Cordon
with vine density of 6.000-8.000 vines per Ha.
Yield per hectare 5 tons

Aging: 24 months in French oak barrique
and minimum 6 months aging in the bottle

Aroma: delicate bouquet of red fruit and cherry jam, gentle
reminders of sweet spices, refined graphite notes

Taste: great freshness balanced by soft tannins

Serving suggestions: roasts and grilled meats, seasoned
cheeses, Best served around 64-68 °F

Aging potential: 20 years

Size L: 0,75

