

SPINNING BEAUTY

MONTEFALCO SAGRANTINO DOCG

Variety: 100% Sagrantino

First vintage produced: 2006

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

Yield per hectare 5 tons

Aging: 8 years in French oak barrique
and minimum 8 months aging in the bottle

Aroma: potent aromatic sensation. Tertiary aromas blend with chocolate, black and red fruit jam and sweet spices perceptions. The long aging shows an ample texture of balsamic wood facets, notes of incense, toasted components that merge into a lush and elegant texture

Taste: powerful and definite tannins, full bodied and fresh. It's persistence and balance highlight a strong personality

Serving suggestions: important culinary dishes.

Best served around 64-68 °F

Aging potential: over 10-20 years

Size L: 0,75

