

SAGRANTINO PASSITO

MONTEFALCO SAGRANTINO DOCG

Variety: 100% Sagrantino

First vintage produced: 1975

Training Techniques: Spurred Cordon
with vine density of 7.000 vines per Ha.

Yield per hectare 5 tons

Aging: 15 months in French oak barrique
and minimum 12 months aging in the bottle

Aroma: the sweetness arrives first to the
nose with scents of blackberry and strawberry jam,
revealing vanilla and cinnamon

Taste: warm and sweet, soft and intense, the tannins
work to balance the sugars and leave the palate cleansed,
ready for another taste

Serving suggestions: traditional Umbrian cakes and
biscotti, like "tozzetti", jam tart, dark chocolate, creamy
cheeses. Best served around 61-64 °F

Aging potential: 15 years

Size L: 0,375

