



Azienda Agraria
PERTICAIA
MONTEFALCO

Montefalco Sagrantino D.O.C.G.



GRAPE VARIETY: Sagrantino 100%.

HARVEST TIME: Second ten days of October.

VINIFICATION: Long skin contact maceration (for at least three weeks); Temperature inferior to 30°C during fermentation; Temperature between 25/28°C during skin contact maceration; Temperature between 20/22°C up to the completion of malolactic fermentation; Aging in small wood barrels – Barriques or Tonneaux – of French oak once the malolactic fermentation has been completed.

AGING: Total of 36 months, as set by the wine producers' regulations and divided as follows:

- 12 months in small oak barrels – barriques or tonneaux;
- 12 months in steel vats;
- 12 months in the bottle.

COLOUR: Intense ruby red with hues of garnet (typical of Sagrantino varietal).

BOUQUET: Spicy, there is a scent of cinnamon that doesn't overpower the aroma of red fruit, cherry or black cherry; with aging and refinement in the bottle an aroma of dried prunes will evolve.

TASTE: Very full and persistent, quite tannic with an agreeable touch of bitterness.

IDEAL WITH: With red meat dishes, game and mature cheeses.

EVOLUTION: This is a wine that will evolve in the bottle so if it is stored properly it will mature for at least 10 years.