

ESPRIT DU VIN

'An occasion for every wine'

SAGRANTINO DI MONTEFALCO RED TABLE WINE, D.O.C.G.



WINEMAKER'S NOTES

Made in the secco style from 100% Sagrantino, hand-picked from estate vineyards planted at high density. The grapes are macerated with the skins for as long as four weeks in order to obtain the greatest flavour concentration and colour extraction. The wine is aged for 18 months in new and two year old French barriques, followed by one year in the bottle for extra refinement and smoothness.

DESCRIPTION

Deep ruby red in colour, this is a potent and juicy Sagrantino. It offers plush flavours of ripe blackberry and currants, followed by hints of oriental spices, roasted coffee beans, and tobacco. Full-bodied, with a supple texture and well sustained by a subtle acidity. A harmonious, balanced wine with refined tannins.

SERVING SUGGESTION

This beautiful table wine is recommended to serve with rich pastas, grilled meats, and medium-aged cheese.

SPEC SHEET

Vineyard	Martinelli
Varietal	Sagrantino 100%
Appellation	Montefalco Bevagna Umbria
Vintage	2007
Body	Full
Alcohol %	13.5%