

Miracolo Rosso - Montefalco Sagrantino DOCG

MIRACOLO

CONTROLLED AND WARRANTED DESIGNATION OF ORIGIN

A new vision of Sagrantino to delight the palate of an increasingly broader public. Bright crimson in colour, ripe red fruit, nutmeg, pepper and cocoa notes prevail on the nose, with a spicy hint in the finish. Its noble, soft and well-balanced tannins make it pleasant and captivating to drink. A wine that does not fear the passing of time, on the contrary it evolves in the bottle as the years pass by.

CULTIVATION TECHNIQUE

Vine fields are located at an altitude of around 300 metres on medium-textured, structured soil. Trained according to the spurred cordon method, with around 5000 plants per hectare, the production target is set at 7 tons per hectare and is achieved by selecting shoots and bunches so that grapes ripen to perfection. It is harvested later on in the year, generally in late October.

VINIFICATION

Grapes are harvested, delicately de-stemmed to leave grapes intact, and fermented in vats fitted with technologically managed temperature control and pumping over systems. The high sugar content makes fermentation a highly delicate process, requiring scrupulous attention. After this phase the wine is placed in steel barrels, where malolactic fermentation is completed. This is followed by one year in temperature controlled cement barrels, where it rests protected from temperature changes and galvanic micro-currents that usually occur in steel barrels.

AGEING

15 months in large French oak barrels; it completes its evolution in the bottle for at least 4 months.

SERVING TEMPERATURE

16°

SERVING SUGGESTIONS

This full-bodied wine is excellent served with charcuterie and mature cheese starters. Also excellent with highly structured first courses and red meat.

GLASS

Classic balloon

PRODUCT PALLETISATION

Items per carton: 6

Cartons per layer: 25

Layers per pallet: 4

Cartons per pallet: 100

Pallet height (cm): 140

Pallet weight (kg): 725



EAN CODE
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MONTEFALCO

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