

Montefalco Sagrantino DOCG

CONTROLLED AND WARRANTED DESIGNATION OF ORIGIN



EAN CODE

8059020150112

Terroir, meticulously curated vine fields and rigorous cellar procedures all contribute towards this veritable flagship of our production. Bright crimson in colour, an intense aroma of intense ripe red fruit, nutmeg, pepper and cocoa precede a subtly spicy finish. Soft and silky, thanks to its noble tannins this decisive wine stands the test of time.

CULTIVATION TECHNIQUE

The most important vine field on the farm, at the top of the Limigiano hill at an altitude of around 400 metres, on medium-textured, structured soil. It is grown at a density of 4500 plants per hectare, according to the spurred cordon method. The production target is set at 6 tons per hectare and is achieved by means of extensive thinning, leaving only the finest bunches on the plant. It is harvested later on in the year, generally in late October.

VINIFICATION

Grapes are harvested and selected by hand before being delicately de-stemmed and lightly pressed. They are then placed in temperature controlled fermentation vats. Fermentation is a highly delicate step in the Sagrantino production process because upon their arrival at the cellar, grapes have a very high sugar content and therefore the potential to generate a high alcohol volume. During this step of the process, pumping over and punching down are essential for ensuring successful alcoholic fermentation. Alcoholic fermentation is followed by a few days of careful maceration, the length of which we decide on a time-to-time basis according to ripening and polyphenolic richness. Lastly, the wine undergoes malolactic fermentation in steel at a controlled temperature.

AGEING

The wine is aged in wood for around 24-30 months, in French oak barrels. Its evolution concludes in the bottle, where it is left to age for at least 4 months.

SERVING TEMPERATURE

16°

SERVING SUGGESTIONS

Charcuterie and mature cheese starters, as well as highly structured first courses with ragout. Red meat and game exalt its flavour and full-bodied nature.

GLASS

Classic balloon



PRODUCT PALLETISATION

Items per carton: 6
Cartons per layer: 25
Layers per pallet: 4
Cartons per pallet: 100 P
allet height (cm): 140
Pallet weight (kg): 725

Decanter 2018 Gold Medal - Montefalco Sagrantino DOCG 2014 95 100	Decanter 2019 Silver Medal - Montefalco Sagrantino DOCG 2015	Veronelli 2020 - Montefalco Sagrantino DOCG 2015 92 100	WineHunter Red 2019 - Montefalco Sagrantino DOCG 2014	Gambero Rosso 2015 Wines of Italy 2020 : Montefalco Sagrantino 2015	Gambero Rosso 2014 Wines of Italy 2019 : Montefalco Sagrantino 2014

BENEDETTI&GRIGI

MONTEFALCO

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