

# Dioniso

## Montefalco Sagrantino DOCG

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
(PROTECTED AND GUARANTEED DENOMINATION OF ORIGIN)



EAN CODE

8059020150112

Terroir, painstaking attention to detail in the vineyards and cellars: this is what makes this the jewel in our crown. With its bright purplish highlights, a pronounced ripe red fruit bouquet and nutmeg, pepper, cocoa and spices in the finish. This is a big personality wine whose noble tannins give great ageing potential.

### CULTIVATION TECHNIQUE

It is grown on the estate's most important vineyard located at the summit of Limigiano hill, at an altitude of around 400 metres, on medium textured, rocky soils. Planting densities are 4500 vines per hectare and the training system used is spurred cordon. Yields are planned at 6 tons per hectare obtained by means of opportune thinning of bunches to leave only the best. Harvests are very late, generally the end of October.

### VINIFICATION

Grapes are selected and harvested by hand, destemmed delicately and then lightly pressed and moved to temperature controlled fermentation tanks. Sagrantino fermentation is a very delicate process because the grapes have a very high sugar content and the potential to be highly alcoholic. At this stage pumping over and opportune punching down are indispensable for a successful first fermentation. Once this is complete the grapes are left on the skins for periods which vary in accordance with ripeness and polyphenolic richness. The wine then undergoes temperature-controlled malolactic fermentation in steel tanks.

### AGEING

The wine is aged in wood for approximately 24-30 months, in French oak barrique and barrels.

It then remains in the bottle for at least 4 months

### SERVING TEMPERATURE

18°C

### PAIRINGS

Charcuterie and matured cheese starters but also full-flavoured pasta and ragout dishes. Red meats and game bring its flavours out to the full, matching its full-bodied character.

### GLASS

Grand balloon



Gold medal winner, Decanter 2018 - Montefalco Sagrantino DOCG 2014-2015 95 100	Silver medal winner, Decanter 2019 - Montefalco Sagrantino DOCG 2015	Veronelli 2020 - Montefalco Sagrantino DOCG 2015-2014	Wine Hunter Rosso 2019 - Montefalco Sagrantino DOCG 2014	2 Bicchieri Rossi Gambero Rosso - Vini d'Italia 2020 : Montefalco Sagrantino 2015	2 Bicchieri Rossi Gambero Rosso - Vini d'Italia 2019 : Montefalco Sagrantino 2014
--	--	---	--	---	---

**BENEDETTI & GRIGI**

MONTEFALCO

Loc. La Polzella - 06083 - Montefalco (PG) ITALY /// +39 074. 2379136 -  
amministrazione@benedetti&grigi.it