

# Falco Sacro - Montefalco DOCG Sagrantino

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



Bright purple in colour, on the nose it is ripe red fruit, nutmeg, pepper and cocoa which stands out together with spicy notes on the finish. Its noble tannins are well balanced, making for a full-bodied but stylish and silky wine.

## CULTIVATION TECHNIQUE

Its vineyards are at altitudes of approximately 300 metres on clay-packed soils. The Sagrantino grapes are trained to spurred cordon with around 3500 vines per hectare. Projected yields are 6 tons per hectare to ensure ideal grape concentration. Harvests are very late, generally the end of October.

## VINIFICATION

After delicate destemming which leaves grapes intact they are moved to controlled temperature fermentation tanks with computer controlled pumping over. High sugar content makes for a delicate fermentation process which must be managed with extreme care. Once this process is complete the wine is moved to steel tanks to complete its second fermentation.

## AGEING

15 months in French oak barrels and then at least 4 months in the bottle.

## 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



Silver  
medal  
winner,  
Decanter  
Asia 2018:  
Montefalco  
Sagrantino  
DOCG  
2014



**EAN CODE**

**8059020150198**

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MONTEFALCO

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