

Miracolo Rosso – Montefalco Sagrantino DOCG

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

MIRACOLO

A new concept of sustainably grown Sagrantino to delight the palate of an always growing audience.

The color is bright purple, ripe red fruit. Nutmeg and pepper prevail on the nose. Cocoa, with hints of spices in the finish. Its noble soft and well balanced tannins make drinking pleasant and captivating. A wine that does not fear time indeed, it beautifully evolves in the bottle over many years.

IN THE VINEYARDS

Vineyards are located at about 300 meters a.s.l. on a medium-textured soil, rich in skeleton. Spurred cordon trained with about 5000 plants per hectare, the production goal is 70 quintals per hectare, achieved by selecting shoots and bunches, in order to have perfectly ripe grapes. Harvest takes place late, generally in late October.

VINIFICATION

The harvested grapes, after a delicate destemming, are sent to fermentation vats, equipped with computerized temperature control and pumping over. The high sugar content, typical of Sagrantino grape, makes the fermentation phase a very delicate moment for this wine. It must be performed with meticulous care. At the end of this phase, the wine is put in steel tanks to finish the malolactic fermentation. Then it spends about a year in thermo-conditioned concrete tanks. The choice of concrete tanks is to allow the wine to rest away from any possible thermal micro-surge and galvanic micro-currents that characterize steel vats.

AGING

15 months in large French oak barrels. It finishes its evolution in the bottle for at least 4 months.

SERVICE TEMPERATURE

16 ° C (60/61° F)

PAIRINGS

Goes well with cured meats and aged cheeses. Excellent with very structured courses and red meats.

GLASS

Classic balloon wine glass

PACKAGING AND SHIPPING DETAILS

N. of bottles per case: 6

No. of cases per layer: 25

N. layers for pallets: 4

N. cases per pallet: 100

Pallet height (cm): 140

Pallet weight (kg): 725



CODICE EAN
8054729201020

BENEDETTI&GRIGI

MONTEFALCO

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