

Ginevra –

Montefalco Sagrantino DOCG

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

Montefalco's great native grape variety in a modern version which seeks to tame its exuberant tannins. The result is a characteristically intense red wine with a nose in which mixed berry fruit stands out, as well as spicy pepper and cinnamon and a mildly balsamic note. In the mouth it is full-bodied and dry with pronounced soft and pleasant tannins.

CULTIVATION TECHNIQUE

Sagrantino vineyards trained to spurred cordon at densities of 4000 vines per hectare. Yields are around 8 tons per hectare, in accordance with regulations. The grapes are harvested very late in order to obtain the maximum phenolic maturity.

VINIFICATION

It is fermented in controlled temperature steel tanks for 15-20 days during which time it is frequently pumped over and punched down to extract colour and aromas.

AGEING

It spends a year in concrete where it undergoes a mild natural micro-oxygenation before spending a further twelve months partly in Slavonian and partly in French oak barrels. It is then bottled and spends a further 4 months in the bottle.

SERVING TEMPERATURE

18°C

PAIRINGS

This full bodied, tannic wine is ideal for all red meats and game. Excellent with braised meats and snails. It can also be aged 'indefinitely' during which time rather than losing its characteristics its complexity evolves further.

GLASS

Balloon



EAN CODE
8059020150075

BENEDETTI&GRIGI

MONTEFALCO

Loc. La Polzella - 06083 - Montefalco (PG) ITALY /// +39 074. 2379136 -

amministrazione@benedetti&grigi.it