



**PERTICAIA**  
Montefalco

# MONTEFALCO SAGRANTINO PASSITO DOCG



**GRAPE**  
SAGRANTINO 100%

**HARVEST**  
AT THE END OF OCTOBER, THE GRAPES ARE HAND-PICKED

**VINIFICAZION**  
NATURAL DRYING ON MATS FOR ABOUT 45 DAYS.  
MACERATION FOR ABOUT 7 DAYS

**AGING**  
AGED IN BARRIQUE FOR 24 MONTHS, MATURED IN STAINLESS  
STEEL FOR 3 MONTHS AND IN BOTTLE FOR 12 MONTHS

**COLOR**  
INTENSE RUBY RED WITH GARNET NUANCES

**BOUQUET**  
NOTE DI FRUTTA ROSSA BEN EVOLUTA, RICCO DI SPEZIE

**TASTE**  
VERY FULL AND PERSISTENT IN THE MOUTH WITH A STRONG  
SUGAR CHARGE FOLLOWED BY A GOOD FRESHNESS

**SERVING SUGGESTIONS**  
TRADITIONALLY COMBINED WITH "TOZZETTI", TYPICAL  
UMBRIAN HARD PASTA BISCUITS, BUT ALSO RED FRUIT CAKE  
AS WELL AS VERY MATURE CHEESES.

**AGING POTENTIAL**  
15-20 YEARS FROM HARVEST

**SERVING TEMPERATURE**  
14-16°C

**SIZE**  
CL. 37,5