



PERTICAIA
Montefalco

MONTEFALCO SAGRANTINO DOCG



GRAPE VARIETAL
SAGRANTINO 100%

HARVEST
THE GRAPES ARE HAND-PICKED WITH SELECTION OF BUNCHES THROUGHOUT THE MONTH OF OCTOBER

VINIFICATION
COLD MACERATION FOR 48 HOURS. FERMENTATION CONDUCTED BY YEASTS NATURALLY PRESENT IN THE GRAPES. CONTACT WITH THE SKINS FOR ABOUT 30 DAYS, OF WHICH THE LAST 15 DAYS SUBMERGED CAP.

AGING
AGED IN 25 HL OAK BARRELS FOR 24 MONTHS, MATURED IN STAINLESS STEEL FOR 3 MONTHS AND IN BOTTLE FOR 12 MONTHS

COLOR
INTENSE RUBY RED WITH GARNET NUANCES

BOUQUET
NOTES OF RIPE RED FRUIT INTEGRATED WITH ELEGANT NOTES OF SPICE AND PLEASING SENSATIONS OF FRESH

TASTE
VERY FULL AND PERSISTENT, BUT WITH A SILKY AND WELL BALANCED TANNINS. CONSIDERABLE ACIDITY.

SERVING SUGGESTIONS
IT PERFECTLY MATCHES WITH GRILLED MEAT WITH A GOOD FAT CONTENT, GAME AND STEWED.

AGING POTENTIAL
15-25 YEARS FROM THE HARVEST

SERVING TEMPERATURE
18°C

SIZE
CL 37,5, CL. 75, CL. 150 WOODEN CASE, CL. 300 WOODEN CASE, CL. 500 WOODEN CASE