

Montefalco Sagrantino Passito DOCG

Our heritage: a sweet wine.

A wine inherited from the Umbrian peasant tradition, today a niche product. Not everyone knows that Sagrantino, until a few decades ago, existed only in its version of sweet wine, the wine of the feast, the sacred wine that cheered the spirits.



Sagrantino



Ruby red colour with purple shades



The nose opens with hints of blueberry jam, dried plum, date and orange peel. We can perceive notes of damp undergrowth and vegetal musks. Then emerge toasting and balsamic: cocoa, sweet tobacco, vanilla, amber and patchouli, shea butter.



Well balanced tannin, sweetness due to the drying phase, structure and power, excellent post-gustatory persistence.

Vinification process

Alcoholic fermentation in stainless steel tanks at controlled temperature with maceration on the skins for about 20 days. Malolactic fermentation in steel and subsequent refinement in barriques for about 18 months, followed by a further 20 months in steel at a controlled temperature. Rest for at least 4 months in the bottle.

Food pairings

Excellent in combination with a Tuscan cigar or dark chocolate with crunchy cocoa beans inside, sweet gorgonzola cheese or even alone, as a meditation wine. For more refined combinations: hare, lamb or venison.