

CÒLPETRONE



“SACER”

MONTEFALCO SAGRANTINO DOCG

Denominazione di Origine Controllata e Garantita

PRODUCTION AREA: Gualdo Cattaneo (PG)

GRAPES: Sagrantino 100%

VINIFICATION: grapes are harvested in boxes by selecting the best parcels for exposure and soil type; fermentation and maceration in stainless steel tanks for 15 days at controlled temperature (24°-28° C) with daily pumping and délestage; at the end of alcoholic fermentation, maceration period is continued bringing the temperature to 29° C; after the racking, wine is immediately transferred with its fine lees into French oak barrels, where malolactic fermentation will carry out and will undergo weekly batonnage for the next 6 months. It will still in wood for 6 months and 12 months in bottle

TASTING NOTES: deep red color, strong at the nose with hint of red fruits and leather, it is strong and the tannic concentration is evident. To serve in large glasses at 18° C. Perfect for roasted red meats, rich dishes and aged cheeses