

# 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 at controlled temperature (24°-28° C) with daily pumping over and délestage; at the end of alcoholic fermentation, maceration period is continued bringing the temperature to 29° C; after the racking, wine is 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 age 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, the tannic concentration is evident. To serve in large glasses at 18° C. Perfect for roasted red meats, rich dishes and aged cheeses