

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 into French oak barrels and it 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