

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. In accordance with the Sagrantino production regulations, which indicate an ageing period of a total of 37 months (of which 12 months in wood and at least 4 months in the bottle), Sacer matures in wood for a further 6 months. From this point, the very long ageing in steel and bottle begins, for a period of at least 12 years. This is the true uniqueness of Sacer Sagrantino.

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