



AZIENDA AGRARIA  
SCACCIADIAVOLI  
di Pambuffetti

## MONTEFALCO SAGRANTINO PASSITO DOCG (en)

**Grape Variety:** Sagrantino 100%

**Yield per Ha:** 6000 kg

**Harvest:** from the 15<sup>th</sup> until the end of September. Grapes are then dried on special 'graticci' racks until mid December.

**Vinification:** in steel tanks

**Aging:** in new barrels for 24 months, and in the bottle for a minimum of 12 months.

**Colour:** intense red ruby with violet hues, nearly opaque with traces of garnet.

**Bouquet:** expansive, persistent, and sweet fruits, notes of blackberry, black cherry and subtle nuttiness. Sweet spices lead to a mineral finish.

**Taste:** soft, sweet, voluptuous body, persistent and velvety. The tannins are thick and sweet, the acidity is well balanced, cutting the density and fat, while giving structure. Long finish, persistently fruity with notes of underbrush, forest fruits, and complex, intense spices.

**Food pairing:** "meditation wine", it is perfect with dry pastries, cream or jam tarts, almond biscotti or chocolate. Also pairs well with aged cheeses, both spicy and herbal.

**Temperature:** 18-19 °C, 65°F

**Bottle size :** 0.375

*Sagrantino Passito is unique among sweet and wines: This sweet wine possesses a unique style. The red color is impenetrable, the aroma evokes blackberries, dried fruits and cinnamon, the taste is particularly balanced. The dense tannins delicately unite the acidity and the sweetness, creating a gustatory sensation of absolute harmony. The Sagrantino grapes are hung to dry on "graticci" to concentrate their flavors and sugars. In the past the Sagrantino Passito was the only wine produced from Sagrantino varietal, and it was drunk during religious ceremonies in the villages of the Montefalco area. Although our methods have improved and refined passito, its ancient connection to rustic tradition and Montefalco farming lifestyle remains. You can taste it in every glass.*

