



AZIENDA AGRARIA
SCACCIADIAVOLI
di Pambuffetti

MONTEFALCO SAGRANTINO SECCO DOCG (en)

Grapes : Sagrantino 100%

Yield per Ha : 6000 kg

Vintage : from the 15th to the end of October.

Vinification : 3/4 weeks in 100 hl French oak vats. The temperature is controlled and maintained under 30°C, 86°F, throughout the alcoholic fermentation process

Aging : 50% in barrels (of which 15% new) 50 % in large tanks made from french oak 24 months. After bottling the bottles are further aged in our cellar for a minimum of 12 months

Colour : intense, with garnet hues
Bouquet: complex, elegant, intense fruit, with notes of red berries, red citrus, ripe plums, spices, and hints of herbs and leather

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Taste : big, tannic, but balanced with fresh acidity long fruity and spicy finish.

Food pairing : perfect with roasted meat and game. Pairs well also with aged cheeses, both spicy and herbal.

Temperatura di servizio: 18-19°C, 65°F

Formati bottiglia: 0,375 Lt. / 0,75 Lt. / 1,5 Lt. / 3,0 Lt.

Montefalco Sagrantino will surprise you with so many diverse aromas and a structure of such great importance. The color is profound, the bouquet sensual, and the mouthfeel and flavors are enveloping and persistent. The elegance of the wine can already be appreciated when it is young: a well balanced cornucopia of fruit and spice aromas meld with the wood, and the Sagrantino is enhanced. But only after some years you can appreciate it fully, when it releases aromas of balsam, and the tannins soften, revealing a wine of great personality. Sagrantino is rich in polyphenol which are very powerful antioxidants.

