



**PERTICAIA**  
Montefalco

# MONTEFALCO SAGRANTINO DOCG PASSITO



## VARIETIES

100% Sagrantino

## HARVEST

Hand harvest and bunch selection in the vineyard in the beginning of October

## VINIFICATION

Natural drying on mats with continuous selections of the grapes to ensure maximum quality. Fermentation at controlled temperature followed by maceration up to 20 days

## MATURATION

Minimum of 24 months in French oak tonneaux followed by 12 months in the bottle

## COLOUR

Very deep ruby with garnet reflections

## AROMA

Mature red fruit, rich in blackberry jam, spices, leather and tobacco notes

## PALATE

Full body with and long consistency, viscous and dense, it starts with a strong sweetness followed by a good freshness

## PAIRINGS

Traditionally paired with 'tozzetti', typical Umbrian biscuits, as well as red fruit tarts and well aged cheeses and dark chocolate

## AGEING POTENTIAL

15-20 years

## SERVING TEMPERATURE

14-16 °C

## SIZE L

0,375