



PERTICAIA
Montefalco

MONTEFALCO SAGRANTINO DOCG



VARIETIES

100% Sagrantino

HARVEST

Hand harvest and bunch selection in the vineyard in October, depending on the vineyard

VINIFICATION

Vinification at a controlled temperature and 30 days of macerations

MATURATION

24-36 months in big barrels and French oak barriques depending on the evolution of the wine. Fining 12 months in bottle

COLOUR

Deep ruby with garnet reflections

AROMA

Notes of mature wild black berries, accompanied by spicy hints of black pepper, tertiary aromas of autumn undergrowth and ending with a slight smokiness

PALATE

Opulent with an elegant superfine structure. Full body with and long consistency and velvety, well-balanced tannins

PAIRINGS

Grilled meat with a good fat content, game, stews and truffle dishes

AGEING POTENTIAL

20-25 years

SERVING TEMPERATURE

18 °C

SIZE L

0,375 | 0,75 | 1,5 | 3 | 5