



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 selection 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