



PERTICAIA

Nel linguaggio arcaico la Perticaia è l'aratro, strumento simbolo dell'attività agricola. L'aratura ha segnato il passaggio dalla pastorizia all'agricoltura, il radicamento al territorio.

MONTEFALCO SAGRANTINO
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
PASSITO

MONTEFALCO SAGRANTINO PASSITO D.O.C.G.

GRAPE VARIETY:

Sagrantino 100%

HARVEST TIME:

Last two-thirds of October

DRYING:

The grapes are dried ("appassite") in a naturally aired out environment on matting for at least 40 days.

VINIFICATION:

Maceration on the skins for at least 10 days with a fermentation temperature between 26°C and 28° C;

Followed by refinement in small French bay oak barrels for at least 12 months

AGING:

36 months in total, scheduled by the production regulations in the following order:

12 months in French bay oak barrels (barriques and tonneaux); 12 months in steel; 12 months in bottles.

COLOUR:

Intense ruby red with pomegranate hues.

BOUQUET:

Typical ripe fruit spores with noticeable marmalade overtones,

prune and cherry, all enriched by overtones of vanilla, cinnamon and other species typical of the variety.

TASTE:

Full-bodied wine, with an ample structure, long aromatic persistence, with a typical tannic end accompanied by an enjoyable sweetness.

IDEAL WITH:

Typically coupled with important roast dishes, such as lamb and also sweets with a dark chocolate base.

EVOLUTION:

A wine that ages very well in the bottle

It can age for many years, notably improving its quality.



Azienda Agraria

PERTICAIA

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