GRAPE VARIETY:
Sagrantino 100%

HARVEST TIME:
Second ten days of October

VINIFICATION:
Long skin contact maceration (for at least three weeks)
Temperature inferior to 30°C during fermentation
Temperature between 25/28°C during skin contact maceration
Temperature between 20/22°C up to the completion of malolactic fermentation
Aging in small wood barrels - Barriques or Tonneaux - of French oak once the malolactic fermentation has been completed;

AGING:
Total of 36 months, as set by the wine producers' regulations and divided as follows:
12 months in small oak barrels - barriques or tonneaux
12 months in steel vats
12 months in the bottle

COLOUR:
Intense ruby red with hues of garnet (typical of Sagrantino varietal)

BOUQUET:
Spicy, there is a scent of cinnamon that doesn’t overpower the aroma of red fruit, cherry or black cherry; with aging and refinement in the bottle an aroma of dried prunes will evolve

TASTE:
Very full and persistent, quite tannic with an agreeable touch of bitterness

IDEAL WITH:
With red meat dishes, game and mature cheeses

EVOLUTION:
This is a wine that will evolve in the bottle so if it is stored properly it will mature for at least 10 years.