



**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 ripe 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