

SAGRANTINO



Region: Montefalco DOCG, Italy

Description: sagrantino grapes are handpicked harvested at the end of October. The wine has a long maceration of over a month then stays in tonneaux and barriques for six months (where the malolactic takes place) then for 18 months in Slavonian oak casks. The wine then is bottled and rests fining for 9 months before is being released. Ruby red with garnet hues the nose has spicy notes with black and blue berries firm tannins but smooth and dry. It goes well with rich dishes like *ragu* pasta and game such as quail, braised wildboar meat or roasted lamb sharp hard cheeses.