



25 ANNI MONTEFALCO SAGRANTINO DOCG

Variety: 100% Sagrantino

First vintage produced: 1993

Training Techniques: Spurred Cordon
with vine density of 6.000-8.000 vines per Ha.
Yield per hectare 5 tons

Aging: 24 months in French oak barrique
and minimum 6 months aging in the bottle

Aroma: surprising complexity from blackberry jam to
rose pot pourri, from nutmeg to pepper, from
pine resin to mint, from clove to cocoa

Taste: soft and persuasive, intense persistent
finish. Fresh, with complex tannins

Serving suggestions: roast and grilled lamb,
black truffle, game. Best served around 64-68 °F

Aging potential: over 20 years

Size L: 0,75 / 1,5 / 3 / 5