



Loc.S.Sabino 19 06030 GIANO dell'UMBRIA (PG) tel.e fax 0742 90426
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Vini Montefalco e Olio extra vergine di Oliva Biologici.
Agriturismo "La Casa dei Vini"

MONTEFALCO SAGRANTINO

DOCG 2003

Le uve da Agricoltura Biologica

Sagrantino autoctono Umbrian vine, organic/biological Grapes.

Produzione del Vino

The riped grapes are placet in small baskets, once processed and left to ferment for 20/25 days.

The wine is left in oak cask to be decantered for 24 months before bottling

Caratteristiche Organolettiche

Dark ruby in its color, rich of pices. It was symbol Of hospitality for special guests, delicious end meal In the important parties, joy of a moment. Today The version passita survives to the fame and the Extraordinary commercial success of the dry Version and he proposes whether to clean that He/she knows about ciliege, petals of faded flowers, coffee's dust. Warm and velvety to the palate, it loses every ancient rusticità for a voluptuous and dainty sip, rare ancorché. As this wine.

Abbinamenti

It goes well with Umbrian Local dishes, wild game And red meats.

Grado alcolico

14,5% vol

Temperatura di utilizzo

18/20°C

