

Montefalco Sagrantino



BOCALE

Valentini - Viticoltori di Montefalco

Made exclusively from grapes of the native Sagrantino, this wine combines perfectly aromatic expressiveness and structural elegance. Of great character and personality, it gives its best with a perfect aging period. Limited production, Numbered bottles.

Grapes: 100% Sagrantino.

Harvest: second half of October. Handpicked from the vineyards.

Vinification: only with natural enzymes, maceration of at least 40 days. Wine does not undergo any kind of stabilization and filtration. Presence of sediments should be considered a guarantee of authenticity.

Maturation: in 1000 liters French oak barrels for 24 months and in bottles for other 12 months.

Aging: a wine that can age for at least 15-20 years.

Colour: Deep ruby red with light violet tinge.

Aroma: typical scents of blackberries, currants and Maquis mediterranean, with notes of spice and vanilla.

Taste: well-structured wine with smooth tannins, good length typical of the variety.

Pairings: pasta dishes, gnocchi in Sagrantino wine sauce, roasts and grills, aged cheeses; temperature 18° - 20° C.

