

# Montefalco Sagrantino Ennio

*The Sagrantino Ennio retains the distinctive features that have made this wine famous worldwide: a powerful and enveloping wine that, at the same time, surprises with its approachability and reveals an elegant and mellow profile, capable of showcasing the historic grape variety in an unprecedented version. Numbered Bottles.*

**Grapes:** 100% Sagrantino.

**Harvest:** Mid October. Grapes are hand-picked from the estate's vineyards, selecting fruit from the highest vineyard parcel.

**Vinification:** Vinification and maceration are carried out in open wooden vats with daily manual punch-downs. Fermentation is conducted exclusively with native yeasts naturally present on the grapes. The wine does not undergo any stabilization or filtration. The eventual presence of sediments should be considered a guarantee of its authenticity.

**Maturation:** Aged in oak barrels for 24 months, followed by 24 months of bottle aging.

**Aging potential:** A wine capable of refining for at least 15–20 years.

**Colour:** Deep ruby red with slight violet hues.

**Aroma:** Typical scents of blackberries, currants, and Mediterranean scrub, with notes of spice and vanilla.

**Taste:** A wine of great structure, featuring dense and well-integrated tannins, and a long, persistent finish typical of the variety.

**Pairings:** Savory pasta dishes, risotto with smoked spring onion, black truffle, braised or stewed red meats, aged cheeses.

Serving Temperature: 18° - 20° C.



**BOCALE**

Valentini - Viticoltori di Montefalco

