

BENEDETTI & GRIGI

Red

Montefalco Sagrantino DOGC

Technical information

Country: Italy
Region: Umbria
Appellation: Montefalco Sagrantino DOGC
Grape Variety : 100% Sagrantino
Terroir : clay and limestone
Age of the vines : 15 to 20 years

Vinification

Sagrantino grapes ferment in steel vats on the skins for about 30 days and the wine completes its alcoholic fermentation in steel vats at temperatures not exceeding 30°C. The wine is then transferred into Slavonian oak barrels for 26 months. Then it ages for 12 months in the bottle before its release.

Tasting notes

This is a red wine with bright violet nuances. It has the flavors of an intense ripe red berry fruit, nutmeg, pepper, cocoa and spice aromas. It is both soft and silky and is a powerful ageing wine with noble tannins to age well

Wine pairing:

This exciting wine goes perfectly with roast red meats, game, elaborate first courses and full flavored cheeses.

