

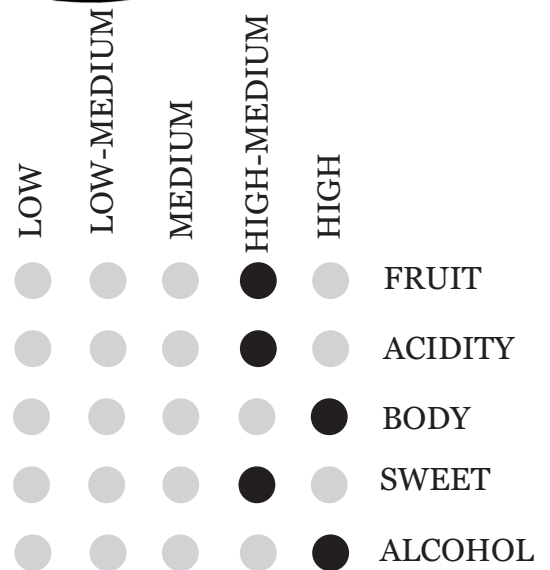
MONTEFALCO SAGRANTINO DOCG VIGNALUNGA



Montefalco Sagrantino DOCG Vignallunga is the expression of a single vineyard named Vignallunga that means “long vineyard” in Italian. This vineyard has only Sagrantino grape variety and it is our best wine so we have chosen for this Vignallunga cuvée a new fancy black and gold label. If you’ve never tried a Montefalco Sagrantino, you’re in for a surprise.

This indigenous Umbrian grape is hugely characterful with sumptuous notes. Definitely a collector’s wine, but great for a slow day too. It needs time to breathe, in fact, we suggest that you open it at least an hour before the meal. Give yourself over to luxurious relaxation. Our 2014 vintage received 94 points from Gilbert and Gaillard.

While sipping it, listen to: “Valerie” di Amy Winehouse.



Certified organic wine.

The farm has been organic certified since 1992.

Type: Full bodied Red.

Grape: 100% Sagrantino.

Training system: Cordon spur, 30 years old vines.

Vine density: 5.000 vines per hectare. Yield per hectare: 25 hl/Ha (4 tons).

Average altitude: 400 to 450 meters above sea level Type of soil: Clay. North-East facing aspect.

Harvest: Hand-harvested in mid-October.

Vinification: cultivated yeast selected by the University of Perugia, 15 days fermentation, 20 days maceration, 6 months on light lees. Bâtonnage.

Aging: 24 months in French oak tonneaux, and a minimum of 6 months in the bottle.

Tasting notes: Purple color with a deep graphite hint. A nose of plum, blackberry jam, backed up with orange peels and with a pinch of black pepper. Complex and rich, persistent and nice on the dry finish. The mouth offers complexity and richness first with small red berries, then floral notes. This cuvée of Sagrantino has a refreshing acidity that balances a sweet feeling. Complex and rich. Persistent and nice on the dry finish. Even if you will open an aged one it will surprise with a graphite color, deep and impenetrable, typical of this indigenous grape.

Pairing suggestions: Gorgonzola, Peking duck, lamb stew, like Rogan Josh, roasted lamb. Serving temperature: 18°C (65 °F). Bottle size: 750 ml. We produce few bottles of it, only in the greatest vintages. We produced it in the vintages: 2006, 2010, 2012, 2014, 2016.

Awards: 94/100 Gilbert&Gaillard JULY 2017 – Best 2012, Guida ai vini d’Italia Bio

Drink now and you can keep 25-30 years