

Azienda Agraria Moretti Omero

Via San Sabino n. 19 06030

Giano dell'Umbria (PG)

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MONTEFALCO SAGRANTINO DOCG

This wine is a luminous hymn to the wonders born in the marriage between terroir and the vignerons' vision. Moretti proudly announces that Montefalco Sagrantino DOCG 2016 received 97 points from Decanter magazine, with the Best in Show award thus making it one of the best 50 wines in the world, and the best 5 red wines in Italy.

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 at the beginning of October.

Vinification: cultivated yeast selected by the University of Perugia, 15 days fermentation, 20 days maceration, 6 months on light lees, bâtonnage. Aging: 12 months in French oak tonneaux and a minimum of 4 months in the bottle. Tasting notes: Dark-hued with young, purple-blue hints. On the nose small wild berries in their best ripe version, you can certainly find hints of blackberry that are characteristic of the grape. Balsamic notes are typical of this specific site. In the palate acidness is the surprise, acidness is the logo of this winery and it brings an elegant side to this big wild boy of the Italian enology. Juicy berries and black pepper in the long 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, porchetta, wild board, game, lamb stew, like Rogan Josh. Our grandmothers used to pair it with roasted lamb with lard, you can learn it by watching the video recipe. Serving temperature: 18°C (65 °F). Bottle size: 750 ml, 1,5 lt, 3 lt.

Awards: 97 POINTS Best in show 2020 Decanter September 2020 – 92

points Gilbert&Gaillard September 2020 -VINO SLOW September 2020 - Finalista 3 bicchieri Gambero Rosso JULY 2018- Silver Medal Millésime Bio JAN 2018- 90/100 Gilbert&Gaillard JULY 2017 -Finalist 3 bicchieri Gambero Rosso JUNE 2017- 90/100 Gilbert&Gaillard MAY 2016 -Silver Medal Millésime Bio JAN 2016 - Golden Medal Millésime Bio JAN 2015 – Four stars plus WINE RESTAURANT 2014 -Vino Slow Guida Slow Food OCT 2012-Wine Enthusiast 91/100 AUG 2012- Wine Spectator 90/100 JUN 2012 -Wine Spectator 93/100 SEP 2007

Drink now and you can keep 25-30 years

