

MONTEFALCO SAGRANTINO PASSITO DOCG

Very ample wine, with a great structure, long aromatic persistence and a typical tannic finish supported by a pleasant sweetness. Wine with great evolutionary capabilities in the bottle. In fact, it can be aged in the bottle for many years, improving noticeably.

GRAPES VARIETY:	100% Sagrantino
PRODUCTION AREA:	Montefalco
SOIL COMPOSITION:	Soil of sedimentary origin, weakly clayey with the presence of gravel and limestone.
ALTITUDE:	300 a.s.l
ORIENTATION:	South-East
LAYOUT:	3.000 vines per hectare
TRAINING SYSTEM:	Spur-pruned cordon
YEALD PER HECTARE:	50 q/ha
HARVEST	End of October, beginning of November (late)
GRAPE-DRYING:	Before the vinification process, the grapes are dried on special facilities
VINIFICATION:	Maceration on the skins for at least 10 days at a fermentation temperature of 26/28°
AGEING:	36 months in oak barrel 4 months in bottle
AGEING THRESHOLD:	10 – 15 years
COLOUR:	Intense ruby red colour with pomegranate hues
OLFACTORY NOTES:	Typical ripe fruit spores with noticeable marmalade over-tones, dried plum and cherry, all enriched by overtones of vanilla, cinnamon and other species typical of the variety
FLAVOR:	Full-bodied wine, with an ample structure, long aromatic persistence with a typical tannic and accompanied by an enjoyable sweetness
SERVING TEMPERATURE:	18 -20 °C
PAIRINGS:	Wine to be paired with game, aged cheese, almond pastries or enjoyed on its own



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