

MONTEFALCO SAGRANTINO DOCG



CANTINA
LA VENERANDA
— 1568 —

Wine with an intense ruby color and garnet nuances. The nose is characterized by hints of wild strawberries, raspberry and Morello cherries, with a sweet spice finish: vanilla, sweet tobacco pipe leaf and coffee. In the mouth it is dry due to the typical tannins of Sagrantino which are modulated by the freshness and the good alcohol content that make it a wine with good structure. Available in different sizes (from 0.75 to 5 liters) and in special packages (2, 3 and 4 bottles wooden box) for original gift ideas and unforgettable memories.

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:	By hand, from mid-October to the beginning of November
VINIFICATION:	Traditional, in stainless steel tanks, contact with the skins for a duration of 15/20 days at a constant controlled temperature of 20/25°, daily stirred
AGEING:	In oak barrels for 36 months In bottle for 4 months
AGEING THRESHOLD:	15 – 20 years
COLOUR:	Intense ruby red colour with garnet nuances.
OLFACTORY NOTES:	Fresh red fruit, such as strawberries and raspberry, with strawberry and “morello” cherries, with a captivating balsamic finish of sweet spices: vanilla, sweet pipe tobacco leaf and coffee
FLAVOR:	Good structure and alcoholic power, fresh and fruity; smooth tannic taste
SERVING TEMPERATURE:	18 - 20 °C
PAIRINGS:	Wine to be paired with aged cheese and pasta dishes with meat sauces. It can be paired to elaborated and roasted meat dishes, as well as the modern dishes of the latest cuisine trend.



La Veneranda Società Agricola S.S.
Località Momtepenningo, snc
06036 MONTEFALCO (PG) - ITALIA
Tel. +39 0742 951630
www.laveneranda.com