



Goretti

Sagrantino di Montefalco



Varietal: 100% Sagrantino

Alcohol %: 14

Exposure: West / East

Sugar Residual: g/l

Dry Extract: g/l

Altitude: 400 mts ASL

Soil: Medium soil, limestone-clay mix.

Age of Vines: 10+ yrs

Appellation: DOCG Montefalco.

Tasting Notes: On the nose it is complex, very rich. Touch of ripe red fruit, mature black-fruit, blackberry, cherry and black currant with spicy nuances of cocoa, vanilla, liquorice and cinnamon aromas. On the palate it is medium to full bodied, with nice notes, warm and austere, with a perfect harmony between the coffee and tobacco nuances. Slightly tannic. 100% Sagrantino.

Winemaking: Controlled alcoholic fermentation and maceration.

Aging: 14 to 18 months in barriques and then usually between 12 to 14 months in bottle for refinement.

Food Pairing: Pasta dishes with intense tomato sauce, roast and grilled meats and fish, excellent with spicy chicken, beef, lamb, game or cheeses.

Accolades

2015 91 Wine Enthusiast



2209 W 1st Street Suite 111 Tempe AZ 85281
p. 480 557 8466 f. 480 557 0556

www.classicowines.com