

# BACCHANAL WINE IMPORTS INC.

## IMPORTERS OF FINE WINES

10 MIDLAND AVENUE - SUITE 200

PORT CHESTER - NY 10573

TEL. 1-914-303-3316 - FAX 1-775-317-5385

[www.bacchanalwines.com](http://www.bacchanalwines.com) - [fp@bacchanalwines.com](mailto:fp@bacchanalwines.com)

# *Sagrantino di Montefalco*

  
CANTINA  
NOVELLI

In the very heart of Italy, in the region of Umbria, one of the most precious of Italy's grape varieties, the Sagrantino, is grown on the hill which north-eastern slope faces Montefalco, in the area known as "Pedrelle", where it takes its name from. Proud oak trees arranged "in a row" reflect the traditional method of making the boundaries of agricultural estates. The vineyard is at an altitude of 360 metres and yields a wine of considerable body and complexity which perfectly exemplifies this DOCG zone.

**Wine Type:** Red

**First year of production:** 2003

**Average annual production:** 80'000

**Grape:** Sagrantino 100%

**Climate:** Hot summers and very cold winters

**Training System:** Spurred cordon

**Density per hectare:** 5'000 vines

**Yield in grapes:** 65 quintals approx;

**Wine yield:** 65%

**Harvest:** Manual, during the first half of October

**Vinification and aging**

**Alcoholic fermentation:** 3 weeks, in stainless steel vats at an automatically controlled temperature by PLC of 28°C.

**Malolactic fermentation:** In selected new French oak barriques, for 16 months.

**Stabilisation:** Cold tartaric stabilisation

**Sensory Characteristics**

Ruby red colour, weighty and with good texture. The aroma is decisive, with fruity overtones of ripe blackberries, black currants, sour cherry, and a balsamic edge: there is a soft closing that evokes chocolatey overtones. It is succulent in the mouth, initially smooth but then takes on a tannic nuance that in any case is always well-balanced with the acidity. It closes with intensity and freshness.

**Available sizes:** 750, 1.500 and 3.000 ml

**Serving suggestions:** Full-flavoured dishes, such as baked or meat-sauced pastas, and main courses of red meats, like important roasts, game and aged cheeses.

It is a wine of great longevity, that ages well thanks to its important tannic profile. Particularly suitable for vertical tastings.

**Recommended glass:** Classic Burgundy balloon

**Serving Temperature:** 18 - 20°C

