




LUNGAROTTI

MONTEFALCO SAGRANTINO

Montefalco Sagrantino D.O.C.G. 2019
Organic

TENUTA DI MONTEFALCO

Type of wine: full-bodied red wine rich in polyphenols suitable for long aging.

Grape varieties: 100% Sagrantino obtained from massal selection and harvested end of September. Pruning: double spurred cordon; planting density: 5000 vines/ha (2,020/acre); yield: 6 tonnes/ha (2.43 tonnes/acre).

Soil type: medium mixture with light skeleton; naturally draining subsoil at average depth. South-west exposure.

Vinification: stainless steel fermentation with skin contact for 28 days. Wood aging for 12 months in barrique and 20 Hl (528 gallon) casks. Light filtering and 18-20 months refining in bottle before release.

Colour: deep ruby red with violet nuances.

Bouquet: ample and complex, it immediately expresses an ample range of red fruit (black cherry, bilberry) with elegant woody notes (cocoa, sweet spices and quinine); very long and harmonious scents.

Flavour: powerful structure with good concentration and freshness of fruit; fragrant acidity and dense, mature tannins; long-lasting finish.

Alcohol by volume: 15%.

Consumption: if properly stored, it has long aging potential. Serve at 16°-18°C (61°-64°F) in large stem glass. Since the wine has undergone light filtration before bottling, it can present some sediment.

Food affinities: perfect match with red meat roasts, suckling pig, game, dishes "alla ghiotta", guinea-hen in civet, stewed venison, sharp cheeses, Umbrian-style squab.

Focus: In the Montefalco area, Sagrantino had been used for centuries as a wine for Mass so it was cultivated in the gardens of all the monasteries and convents. Their high protective walls provided precious protection from the phylloxera epidemic that in the early 19th century destroyed vineyards throughout Europe. These spared vines thus provided the buds for replanting the destroyed vineyards.

Anecdotes: Sagrantino is one of the varieties with the highest polyphenol content in the world and it requires great attention in the vineyard to maintain the its vegetative-productive balance which determines good grape ripening, essential for producing a balanced and powerful wine.

Label: drawing of the Montefalco Estate. In the foreground is the falcon, symbol of Montefalco, given its name by Emperor Frederick II of Swabia, who loved going there to practice falconry.

Format: 750 ml; 1.5 litres; 3 litres.

Bottles produced: 20,000.