



# LUNGAROTTI

## SAGRANTINO PASSITO

Montefalco Sagrantino Passito DOCG 2007  
TENUTA DI MONTEFALCO



**Type of wine:** sweet red wine for meditation

**Grape varieties:** 100% Sagrantino from mass selection harvested mid-October in crates. Double spurred cordon, 5000 vines/hectare; yield 4000 kg/hectare

**Soil type:** medium mixture with stones and medium-structured clays; subsoil with drainage and medium depth; full southern exposure

**Drying:** partial drying on the vine and subsequent drying on grates for 2 months

**Vinification:** stainless steel fermentation with 14 days of skin maceration; barrique aging for 18 months and bottle aging for 15 months after a light filtration

**Colour:** deep ruby-violet red

**Bouquet:** extraordinary aromatic intensity and very ample bouquet; bilberry, blackberry, black currant and red jam; on the finish, chocolate and sweet notes of slightly toasted wood

**Flavour:** great concentration, the sweetness is balanced by a vibrant acidity; solidly structured tannins with long-lasting hints of red jam. Finish has notes of dark chocolate and spices

**Consumption:** it can be aged very long if properly stored; serve at 16°-18°C (61-64°F) in a medium-sized stem glass

**Alcohol by volume:** 14.5%

**Food affinities:** sweet-sour meat dishes or those with chestnuts, aged cheeses, pastries and pies with red fruits, particularly blackberry

**Focus:** a meditation wine with unique flavour because despite its sweetness, thanks to its polyphenolic richness it is dry. Released at 33 months from the harvest

**Anecdotes:** On the label, a view of the Montefalco winery and in the foreground, a falcon, symbol of the zone which was traditionally a falcon hunting area

**Format:** 375 ml in an elegant gift box

**Bottles produced:** 1,800