




LUNGAROTTI
SAGRANTINO PASSITO
Montefalco Sagrantino DOCG Passito
2018 Organic
TENUTA DI MONTEFALCO

Type of wine: sweet red wine for meditation.

Grape varieties: pure Sagrantino from company mass selection, harvested mid-October in crates. Pruning: double spurred cordon; planting density: 5000 vines/ha (2,020/acre); yield: 4 tonnes/ha (1.62 tonnes/acre).

Soil type: medium mixture with loose skeleton, limestone subsoil with good/natural drainage. South-western exposure.

Drying: partial drying on the vine and subsequent drying on racks for 2 months.

Vinification: stainless steel fermentation with 10 days of skin contact; barrique aging for 12 months and bottle aging for at least 12 months.

Colour: deep ruby-violet red.

Bouquet: extraordinary aromatic intensity and very ample bouquet; bilberry, blackberry, black currant, prune 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. The persisting finish has notes of dark chocolate and spices.

Alcohol by volume: 14,50%.

Consumption: it can be aged many years if properly stored; serve at 16°-18°C (61-64°F) in a stem glass for dessert wine.

Food affinities: a wine for meditation with a unique flavour, Sagrantino Passito is one of the few wines of the world that pairs well with chocolate and particularly with creamy dishes such as chocolate pudding or firmer ones such as chocolate cake or brownies. It can also be paired with dark chocolate chunks as well as aged cheeses, pastries and tarts with blackberry or cherry jam.

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. In the past, using the old cultivation methods, it would never reach full maturity and would maintain strong green tannins. The only way to cover these was to vinify it as a passito wine, so that the high sugar content of the dried grapes would cover the still-green tannins and result in a pleasant flavour.

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: 375 ml