



LUNGAROTTI
SAGRANTINO PASSITO
Montefalco Sagrantino Passito DOCG 2015 

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/hectare; yield: 4 tonnes/hectare

Soil type: loose mixture with sandy-clayey texture; not very deep with limestone subsoil; 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 maceration; 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 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 many years if properly stored; serve at 16°-18°C (61-64°F) in a stem glass for dessert wine

Alcohol by volume: 14%

Food affinities: chocolate pudding, chocolate cake with cherry jam, aged cheeses, pastries, pies with red-fruit jam, especially blackberry; chocolate desserts, raw dark chocolate

Focus: a wine for meditation with a unique flavour which, despite its sweetness, remains dry in flavour thanks to its polyphenolic richness

Label: view of the Montefalco winery with its 20 hectares surrounding the building. In the foreground the falcon, symbol of the town where falconry, the passion of Emperor Frederick II of Swabia, was a great tradition

Format: 375 ml in an elegant gift box

Bottles produced: 2,390