



CHIUSA DI PANNONE

MONTEFALCO SAGRANTINO DOCG



organic wine



It is a selection of Sagrantino grapes that come from the eponymous vineyard.

GRAPE VARIETAL

100% Sagrantino, from our best selection massale.

FIRST VINTAGE: 2003.

VINEYARD

Chiusa di Pannone (2.70 hectares). Planted in 1995. Altitude of 400 m a.s.l. Southern exposure with rows following the slopes.

HARVEST

Generally at the end of October.

VINIFICATION

Using gravity feeding thanks to the two levels of the cellar. Fermentation in contact with the skins for 3 or 4 weeks. Malolactic fermentation takes place in wood.

AGEING

In large oak barrels for at least 30 months. Then the wine settles in glass lined cement vats for some months before being bottled. The wine is not filtered.

TASTING NOTES

Intense ruby red in colour. A rich and powerful, ethereal and very complex nose. Typically characterised by notes of fruit and aromatic herbs, with citrus features, cherry, berry, mint and oregano. On the palate this wine is very structured, with firm and integrated tannins. A wine that is best expressed with a long bottle ageing.

ACCOMPANIES

Grilled, roasted, braised or stewed red meats, game and hard mature cheeses.

BEST PERIOD FOR DRINKING

Sagrantino generally reaches full maturity after 10 - 15 years from the harvest and is able to bottle age for more than 30 years.

SERVING TEMPERATURE

18°C (64.4°F).

SIZE

750 mL bottle; 6 bottles of 750 mL in a wooden case; 1.5 L magnum in a wooden case.

CONTIENE SOLFITI - CONTAINS SULFITES