SAGRANTINO DI MONTEFALCO RISERVA 'IL DOMENICO'

Umbria, Italy

Adanti

www.cantineadanti.com

Method & Production

Made from the best selection of grapes grown exclusively in a vineyard on the hills of Colcimino. The oldest vineyard in Bevagna (Pg) situated in Colcimino at 350 m heigt, exposure West on sandy clay-calcareous. Plant density: 4000 per hectare.

Vinification: grapes are crushed and de-stemmed, fermentation is made in stainless steel tanks at controlled temperature at 28 ° C. Maceration of 30 days with pumping over and delestage.The wine ages for 30 months in oak barrels.

Tasting Notes

It pours an intense ruby red with hues of garnet, with an intense aromatic range: blackcurrant, tobacco, coffee and graphite. This wine has a lingering taste and is warm, powerful, spiced, with balanced and velvet-smooth tannins.

“Underbrush, black plum and balsamic notes lead the nose of this wine. The concentrated palate offers prune, blackberry jam, mocha and licorice flavors alongside assertive but refined tannins. Drink through 2025.” **91 points, Kerin O’Keefe, Wine Enthusiast (January 2018)**

Food Matching

Best with slow-cooked stew

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
AA0812	Sagrantino di Montefalco Riserva 'Il Domenico'	Sagrantino	2012	15.5%	Cork	6x0.75lt	No	No	No	No