



**CASALE
TRIOCCO**

MONTEFALCO SAGRANTINO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

*Nel cuore dell'Umbria tra valli e dolci colline,
un gruppo di appassionati viticoltori del territorio
coltiva le uve per ottenere vini eleganti e dotati di grande personalità.*



Skin contact at 10°C for 24 hours. Alcoholic fermentation with selected yeast strain for 7 days at 25°C. Post fermentation, the skins are soft pressed off and the wine drained to tank to complete alcoholic fermentation. The wine is racked off fermentation lees before malolactic fermentation. Ageing in tank for 4 months.

GRAPES: Sagrantino

CONTENTS: 0.750 lt.

ALCOHOL CONTENT: 15,00% Vol.

RESIDUAL SUGAR: 2 g/l

CHARACTERISTICS: Riped for at least 12 months in wooden barrels and aged for at least 6 months in bottle. Deep red color tending to the garnet. Intense and spicy perfume, with hints of blackberries.

Full-flavored, slightly tannic.

SERVING SUGGESTIONS: Excellent with red meats and cheeses.

SERVING TEMPERATURE: 18°C