

Antano Milziade

Montefalco Sagrantino DOCG – 2017/2018

Tech Specs

Type:	Red Still Wine
Ingredients:	Sagrantino 100%
Region/Subregion:	Umbria, Montefalco Sagrantino DOCG
Organic?	Yes
Vegan?	Yes
Sustainable?	Yes
ABV:	2017: 15% / 2018: 15,5%

A closer look...

Total Production:	85 cases
Vineyard:	Sagrantino
Soil:	The soil is clay, rich in minerals. It never becomes too compact or heavy.
Age of Vines:	1952-1992
Climate:	The vineyards are characterized by a mild climate, with good and constant ventilation, which protects the vineyards from parasitic diseases. Sunshine is present both in the morning and in the afternoon. The sun exposure guarantees a good ripening of grapes and tannins, granting unmistakable elegance to the wines.
Farming Methods:	Vineyard management is rigorous, all the operations are carried out by hand and scrupulous attention is given to the harvest based on a careful manual selection of grapes. Grapes are put in cases that are carried to the cellar, so as to reduce the risk of oxidation. The training system is the spurred cordon and short pruning. This emphasizes a progressive reduction in yealds per hectare, increasing grape quality.
Fermentation Methods:	Vinification with long maceration on the skins (30 days). The long maceration is due to the fact that the grapes do not go into a mechanical press. Therefore, to favor the extraction of noble substances (polyphenols, tannins, anthocyanins), this long contact between skins and must is necessary. Fermentation takes place without temperature control. Alcoholic fermentation in stainless steel vats using only the natural yeasts present on the grapes. Malolactic fermentation is in stainless steel vats, and spontaneous, no lactic bacteria are added.
Elevage:	Ageing: 37 months, of which 18-24 are in large oak casks and 4-6 in the bottle. Our barrels are Slavonian oak, produced in Italy. We do not use French woods. The barrels used are tonneau (550L) and large barrels (2000L).
Fining/Filtration:	no
Residual Sugars:	< 1 mg/L
Acidity:	0
SO2:	20-30 mg/L

All about this bottle

Some experts also believe that Sagrantino comes from the Saracens, while others contend that it comes from Piemonte or even as far away as Arabia or medieval Catalonia in Spain. Maybe genetic research will one day determine the grape's true origins. One of the Sagrantino grape's characteristics is its thick shell, which naturally gives the wine rich quantities of color, acid, tannins and especially sugar. The result is a dark, dominating and significant wine, with a high alcohol concentration, often around 14-14.5%. Tasting notes. Color: Intense, brilliant ruby red with purple reflections. In older vintages, a ruby red tending to amber. Bouquet: intense and enveloping, soft red fruits (blackberry, sweet cherry, dry prunes), hints of leather, tobacco and liquorice, spicy (pepper) and balsamic notes. Palate: dry, robust, persistent, powerful refined tannins. Food pairing: red meat, game, aged and medium-aged cheese. Serving temperature: 16°C – 18°C.

Extra, Extra

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