



SAGRANTINO DI MONTEFALCO DOCG 2003 SCACCIADIAVOLI

production area: Montefalco (P.G.)

altitude: 400-450 m o.s.l.

vineyard orientation: south-west

soil location: plain

varietal: 100% Sagrantino

soil composition: medium, doughy

harvest: end of September/beginning of October

vinification: stainless steel tanks

cellaring: French barriques for 12 months

refinement: minimum 16 months in bottle

alcohol content: 14%

serving temperature: serve at 18 C.

culinary suggestions: aged cheeses, flavourful red meats and game

WINE CHARACTERISTICS

colour: opaque ruby with hints of purple

bouquet: sweet, delicate floral scents, maraschino cherry, plum, vanilla, cocoa and tobacco

palate: full bodied, soft tannins, long, refreshing and balmy finish

Case format: 6 bottles

AWARDS AND RECOGNITIONS

Rivista "Gambero Rosso 2007"

2003 Vintage - 2 glasses

Rivista "L'Espresso 2007"

2003 Vintage - 13,5/20

Rivista "Maroni - Guida dei Vini Italiani 2007"

2003 Vintage- 83