



# PERTICAIA

*Nel linguaggio arcaico la Perticaia è l'aratro, strumento simbolo dell'attività agricola. L'aratura ha segnato il passaggio dalla pastorizia all'agricoltura. Il radicamento al territorio.*

**SAGRANTINO DI MONTEFALCO**

**DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA**

## **MONTEFALCO SAGRANTINO D.O.C.G.**

**GRAPE VARIETY:**

*Sagrantino 100%*

**HARVEST TIME:**

*Second ten days of October*

**VINIFICATION:**

*Long skin contact maceration (for at least three weeks)*

*Temperature inferior to 30°C during fermentation*

*Temperature between 25/28°C during skin contact maceration*

*Temperature between 20/22°C up to the completion of malolactic fermentation*

*Aging in small wood barrels - Barriques or Tonneaux - of French oak once the malolactic fermentation has been completed;*

**AGING:**

*Total of 36 months, as set by the wine producers' regulations and divided as follows:*

*12 months in small oak barrels - barriques or tonneaux*

*12 months in steel vats*

*12 months in the bottle*

**COLOUR:**

*Intense ruby red with hues of garnet (typical of Sagrantino varietal)*

**BOUQUET:**

*Spicy, there is a scent of cinnamon that doesn't overpower the aroma of red fruit, cherry or black cherry; with aging and refinement in the bottle an aroma of dried prunes will evolve*

**TASTE:**

*Very full and persistent, quite tannic with an agreeable touch of bitterness*

**IDEAL WITH:**

*With red meat dishes, game and mature cheeses*

**EVOLUTION:**

*This is a wine that will evolve in the bottle so if it is stored properly it will mature for at least 10 years.*



Azienda Agraria

**PERTICAIA**

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