

# Montefalco Sagrantino

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**BOCALE**

Valentini - Viticoltori di Montefalco

**Made exclusively from grapes of the native Sagrantino, this wine combines perfectly aromatic expressiveness and structural elegance. Of great character and personality, it gives its best with a perfect aging period. Limited production, Numbered bottles.**

**Grapes:** 100% Sagrantino.

**Harvest:** second half of October. Handpicked from the vineyards.

**Vinification:** only with natural enzymes, maceration of at least 40 days. Wine does not undergo any kind of stabilization and filtration. Presence of sediments should be considered a guarantee of authenticity.

**Maturation:** in 1000 liters French oak barrels for 24 months and in bottles for other 12 months.

**Aging:** a wine that can age for at least 15-20 years.

**Colour:** Deep ruby red with light violet tinge.

**Aroma:** typical scents of blackberries, currants and Maquis mediterranean, with notes of spice and vanilla.

**Taste:** well-structured wine with smooth tannins, good length typical of the variety.

**Pairings:** pasta dishes, gnocchi in Sagrantino wine sauce, roasts and grills, aged cheeses; temperature 18° - 20° C.

