



CANTINA FRATELLI PARDI

Montefalco Sagrantino

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



SOIL TYPE

Sedimentary.
Exposure East, South-East.
Alt. 280 meters a.s.l.

GRAPE VARIETIES

100% Sagrantino.

YIELD

Grapes 70 q. per ha
Wine 45 hl per ha
Vines 4200/4500 per ha

HARVEST PERIOD

Second part of October.

HARVEST METHOD

Manual in small crates.

VINIFICATION

Fermentation on the skins for 8 days. Alcoholic and malolactic fermentation in stainless steel tanks. Elevation in 26 hl cask of French and Slovenian oak for 18 months, followed by 9-12 months in stainless steel tanks. The bottled wine is aged in the cellar for a minimum of six-eight months.

SERVING SUGGESTION

Braised lamb with wild herbs, roasted potatoes and artichokes,
Red potato gnocchi with bacon.