
IMPERO

WINE DISTRIBUTORS



Montefalco Sagrantino DOCG

Tudernum - Montefalco Sagrantino DOCG

APPELLATION

Umbria

VARIETAL COMPOSITION

Sagrantino

ALCOHOL CONTENT

15.5 - 16% Alc. By Vol

WINEMAKING

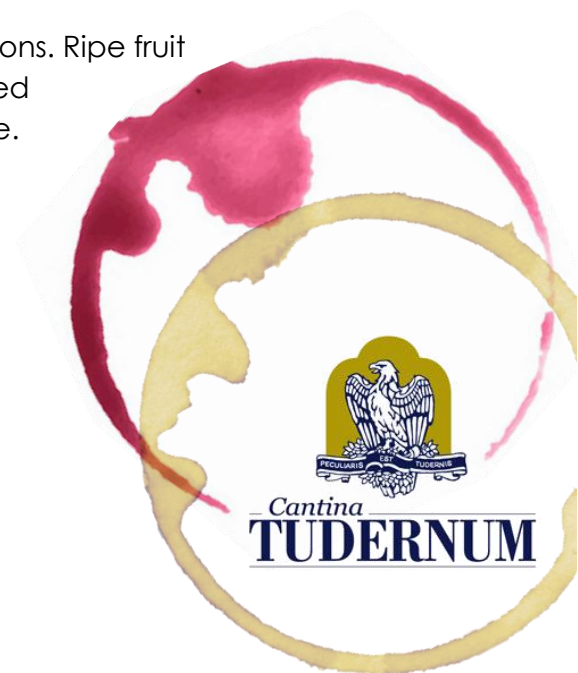
The skins are left to macerate for 18/22 days, after which comes the to rack. To give greater harmony and roundness, the wine is aged in French oak barriques where it remains for at least one year. The refinement then continues in the bottle for a duration of a minimum of 36 months.

TASTING NOTES

Intense ruby red with garnet reflections. Ripe fruit with typical spicy hints. Dry, balanced tannins with high body and structure.

FOOD PAIRING

Ideal with red meats, games, and seasoned cheeses. Best served at 18°C.



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