

# PERTICAIA SAGRANTINO DI MONTEFALCO



100% Sagrantino. Intense ruby red with garnet hues. Aromas of cherries and blackberries alongside spicy notes of cinnamon, vanilla and black pepper. The nose is broad, complex and very fine. Very full and persistent in the mouth. Quite tannic with an agreeable touch of bitterness. It's a stupendous wine, dense with minerals and layers of dark fruit. Ideal with braised beef, (better if cooked right in the sagrantino), game or mature cheeses. Organic.

From the Umbria Grechetto Appellation, Italy. The vineyards now total some 120 acres of well drained, lean soils with the addition of more than 250 olive trees. The lands are slightly sloped, are 320-350 meters above sea level, and are mainly facing south, south-west. Grapes are harvested by hand. Long skin contact maceration (for at least three weeks.) Natural fermentation, thanks to the use of native leavens naturally present in the skins. Aged 12 months in small oak barrels, 12 months in steel vats and 12 months in bottle. All operations are followed by the owner and the oenologist Emiliano Falsini, a great connoisseur of the territory and the wines of Montefalco. The goal is that of making wine with local grape varieties that the environment has chosen and styled in order to transmit the originality and personality of Umbria.

Veteran agronomist, Guido Guardigli worked as a consultant for many wineries throughout Italy in his career. In 2000, after his retirement, Guardigli bought an estate of his own, located in Casale, not far from Montefalco. After having bought the lands, the substantial work of planting new vineyards began and the construction of a modern cellar, in balance with the surrounding environment that maintained the appearance of the old farms in the area. *Perticaia* is the word for plow in Umbria's dialect (it is *aratro* in Italian) the instrument that, more than any other, marks the transition from sheep farming to agriculture. Perticaia is at the center of green Umbria, among the hills cultivated with olive groves & vineyards, surrounded by medieval towers, villages & castles. Guido works there with Alessandro Meniconi, a native son and an energetic young winemaker.

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## Tasting Note:

### PERTICAIA SAGRANTINO DI MONTEFALCO

100% Sagrantino. Aromas of blackberries, cherries, cinnamon, vanilla & black pepper; minerals & layers of dark fruit; tannic with an agreeable touch of bitterness; complex & very fine; full & persistent. Organic.

## Shelf Talker:

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