

MEMOIRA

SAGRANTINO DI MONTEFALCO DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 63 ha
Soil composition: limy, with clay deposits
Training method: spurred cordon
Elevation: 1,148 ft a.s.l.
Vines/ha: 4,000-5,000 vines/ha
Exposure: South-East
Vines age: 14-17 years
Harvest time: early October
First vintage: 1995
Production: 90,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Sagrantino
Fermentation

Container: stainless steel tanks

Length: 18 days

Temperature: 75-82 °F

Maceration

Technique: daily pumping over;
delestages during alcoholic fermentation

Length: 20 days

Aging

Container: barriques

Wood: French oak

Length: 12 months

In bottle: 26 months



TECHNICAL DATA

Alcohol: 14.5%

Residual sugar: 1.8 g/l

Acidity: 5.6 g/l

Dry extract: 30.9 g/l



FOOD PAIRINGS

Ideal with roasts, game, and aged cheeses.



TASTING NOTE

Intense ruby-red color.

A generous nose of red fruit with spices and a subtle hint of vanilla, dried fruits, and chocolate.

On the palate, it is fresh and well-structured, with concentrated tannins in its youth, featuring a long, velvety finish.

PRODUCER PROFILE

Estate owned by: Tenute del Cerro spa

Winemaker: Riccardo Cotarella & Emanuele Nardi

Total land under vine: 63 ha

Winery production: 200,000 bts

Region: Umbria (Italy)

