

SACER

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: 2004
Production: 8,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Sagrantino
Fermentation

Container: stainless steel tanks

Length: 20 days

Temperature: 75-82 °F

Maceration

Technique: daily pumping over;
delestages during alcoholic fermentation

Length: 20 days

Aging

Container: barriques

Wood: French oak

Length: 18 months

In bottle: 36 months



TECHNICAL DATA

Alcohol: 15%

Residual sugar: 1.9 g/l

Acidity: 5.4 g/l

Dry extract: 36.7 g/l



FOOD PAIRINGS

Ideal with roasts, game, and aged cheeses.



TASTING NOTE

Deep ruby-red color.

Intense, complex nose with hints of black fruit, licorice, dried tobacco, and spices.

The flavor is rich, full-bodied, and elegant.

A clear expression of the terroir and grape variety, with chewy tannins and a long, flavorful 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)



CÒLPETRONE

