

CòLPETRONE SACER SAGRANTINO DI MONTEFALCO DOCG



PRODUCER PROFILE

Estate owned by:
Unipol Assicurazioni S.p.a.
Winemaker: Riccardo Cotarella
Total acreage of vine: 155 (63 Ha)
Winery Production: 200,000 bts
Region: Umbria

WINE DESCRIPTION

Sagrantino is a native varietal of Umbria, which, according to some, was brought to the region by Franciscan monks centuries ago. In the last 30 years, Sagrantino has enjoyed a resurgence in Umbria. Sacer, whose name comes from the Latin word for “sacred”, is an elevated expression of Sagrantino made from the estate’s two historic vineyards, Santa Maria del Fico and San Marco. This wine is only made in the best vintages.

TASTING NOTES

Deep ruby red color. Intense and 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 of the grape variety, with chewy tannins and a long flavorful finish.

FOOD PAIRING

Ideal with roasts, game and aged cheeses.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Sagrantino di Montefalco DOCG
Vineyard size:	63 Ha
Soil composition:	Limy, with clay deposits
Training method:	Spurred cordon
Elevation:	350 m a.s.l.
Vines/hectare:	4,000- 5,000/Ha
Exposure:	South east
Age:	14-17
Harvest time:	Early October
First vintage:	2004
Production:	8,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Sagrantino
Fermentation container:	Stainless steel tanks (20 days at 24-28 °C)
Maceration technique:	Daily pumping over; delestages during alcoholic fermentation/20 days
Type of aging container:	French oak barriques
Length of aging before bottle:	18 months
Length of bottle aging:	36 months

ANALYTICAL DATA

Alcohol:	15 %
Residual sugar:	1.9 g/l
Acidity:	5.4 g/L
Dry extract:	36.7 g/L

TENUTE DEL CERRO

