



CESARINI SARTORI



Sagrantino di Montefalco

Year of production	2003
Cultivation area	ha 15
Total production	q.li 400
Bottles	3.666
Grapes vine	Sagrantino 100%
Nurturance of grapevine	Cordone speronato
Type of ground	Argilloso
Vineyard	Vignone, Casale di Montefalco
Grape harvest	2 ^a -3 ^a decade of october

Fermentation is obtained with a temperature from 28° to 32° by a modern igrotermic system; reassembly is frequent during first days.

Maceration continues for 3 weeks with the aim to extract mild tannins, fundamental aspect for Sagrantino grapes.

After drawing it from the vat, the wine decants in steel vats for some days.

It is poured off in barriques and tonneaux where malonic and lactic fermentation is complete.

Wine becomes more harmonic and intense by refining of dregs. Wines in containers are tasted and selected to obtain the best product.

Color: intense ruby red with purple reflexes.
Wine peculary acute and rich, characterized by sweet-smelling, and blackberries, pepper, vanilla, coffee, cacao berries notes.

Full bodied wine, persistent, rich and warm by test, in presence of tannins. Recommended to tasted at 18° C.