



*“Our winery is based on ancient Umbrian traditions experimentation. Every year we select a barrel to the selection of best bunches collected in 15 hectares of Sagrantino vineyards. Around 2000 bottles and special corks allows the selling after 7 years of ageing and ensure more than 20 years of longevity.”*

## AMEDEO MONTEFALCO SAGRANTINO DOCG

Area under vine	15 ha
Training system	spurred cordon
Cropping level according to DOCG regulations	80 quintals equal to 104.000 bottles
Production	1.998 bottles
Grape harvest	hand picking during the 2 <sup>nd</sup> and 3 <sup>rd</sup> ten days of October
Selection of bunches and grapes	hand selection through three vibrating tables
Grapes	Sagrantino
Soil	clayey, sandy, lacustrine
Ageing	stainless steel vat, cask and glass for 7 years
Ageing potential	over 20 years
Alcohol content	15 % alc./vol.
Serving temperature	18° - 20° C.



bottles

0,75

*Every Wine needs proper bunches selected to the right maturation.*

*For Amedeo we select manually the 2% of grapes coming from our vineyards. Fermentation is made under controlled temperature, preceded by pre fermentation cold maceration through the best third millenium technologies respecting tradition.*

*After the first racking, wine starts settling in stainless steel vats. Afterwards, it starts malolactic fermentation in cask before starting the long ageing in barrel and the very long ageing in glass.*

*Amedeo is our feather in the cap. It has a longer ageing than that of imposed by DOCG regulations, making it excellent in every sensory part.*

*The colour is intense, deep ruby red, with garnet reflections.*

*The aroma is full of smell of wild berries jam enriched by cocoa, licorice and vanilla notes. It is spicy and it has got an evolved finish.*

*It is soft, rich in taste. It is fresh, tangy and with well-integrated tannin; the perception of ageing in cask is present but not invasive.*

*Very lingering, you can feel the pleasantness of jam.*

*Match with structured dishes. Game, chocolate, even alone to meditate.*

