



“A wine born from our childhood memories when it was drunk during Easter meal with lamb and it was used as a tonic together with beaten egg yolk. We have been the first going back to a low sugar residual; today we have received dozens of international awards.”

Semèle

Montefalco Sagrantino Passito DOCG

Area under vine	15 ha
Training system	spurred cordon
Cropping level according to DOCG regulations	80 quintals equal to 112.000 bottles
Production	20.000 bottles
Grape harvest	hand picking during the 3 rd ten days of October
Drying process	trellis and crates
Grapes	Sagrantino
Soil	clayey, sandy, lacustrine
Ageing	stainless steel vat, cask and glass for 4 years.
Ageing potential	10-15 years.
Alcohol content	14,5% alc./vol.
Serving temperature	16° - 18° C.



Every Wine needs proper bunches selected to the right maturation. For Semèle we select manually the 18% of grapes coming from our vineyards. Sagrantino grapes are dried on trellis on a place where we recreate temperature, humidity and ventilation of the best six vintages of the last forty years. Fermentation is made on the skin under controlled temperature, the ageing is very long made in oak barrels and then it ages in bottles of 0,375 liters.

The colour is an intense ruby red, impenetrable, this wine has a remarkable concentration.

The aroma is rich: bramble jelly, figs and dried apricot, candied orange peel, balsamic and charred notes, vanilla, cinnamon, bitter chocolate, coffee.

The contrast between sweetness and tannin content fully represents the ancient tradition of Montefalco vinification. The wine is well-balanced, lingering, full-bodied.

Very leisurely, well-orchestrated and not cloying.

Traditionally matched with lamb. It is perfect with aged cheese, dark bitter chocolate, tart made with our marmalade of Sagrantino grapes.

