



2005 Sagrantino

Sagrantino Background

Cultivated for centuries on the hills of Umbria, Sagrantino is considered native to these parts, although there are various theories as to its origin. Some believe it to have come from Spain, others say it was imported by the first Franciscan friars, and others still claim that it was brought into Italy by the Saracens. This DOCG makes a major contribution to the reputation the Region of Umbria has earned as producer of fine wines, known and consumed by popes and governors during the Renaissance.

Sagrantino Winemaking Notes

100% destemmed and fermented in open fermenters without a yeast addition. Fermentation typically goes for 20 days. The wine is then pressed and matured in old French barriques. Malolactic fermentation is natural. The wine is then bottled without fining and with little or no filtration after about 18 months.

Sagrantino Tasting Notes

The 2005 Sagrantino is an attractive ruby-red colour in the glass with great legs. Up front plum and blackcurrant fruit is muddled with more savoury rosemary, bitter cherry and Italian coffee aromas. It has a smooth supple mouthfeel and with its high chewy tannin and mouthwatering acidity it will age very well for years to come.

Sagrantino Food Matching

The massive earthy tannins in this unique wine are suited to a robust fatty food like a pork sausage such as chorizo or cotechino, or aged, hard cheeses.

Sagrantino Cellaring Notes

Drink now until 2015