

# DI FILIPPO



## Sagrantino di Montefalco DOCG

UMBRIA

**Grapes:** 100% Sagrantino

**Area of Production:** Collinare

**Wine Making Process:** The wine making starts with a hand picking of only the best grapes. The grapes are then left in contact with the skins during fermentation, a process that takes nearly 2 weeks. After fermentation is complete the wine is aged for 18 months in oak barrels of various sizes.

**Alcohol:** 14%

**Tasting Notes:** This wine is a brilliant ruby red color in the glass. On the nose it is intense and distinctive, with hints of red fruit, undergrowth (humus and truffles) and flint. On the palate it is full and persistent with velvety tannins.

**Food Pairing:** Serve with game meats and mature cheeses.



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