

DI FILIPPO



UMBRIA

Etnico **Sagrantino di Montefalco DOCG**

Grapes: 100% Sagrantino

Area of Production: Collinare

Wine Making Process: The vines are cultivated in a balanced way to allow the grapes, which are picked by hand, to ripen well. They are then left to macerate for a few days.

Alcohol: 14%

Tasting Notes: This wine is a brilliant ruby red with hints of pomegranate. The nose is intense and fruity, with hints of woodland ground cover. On the palate this wine is intense and persistent with a fruit forward profile that finishes with velvety tannins.

Food Pairing: Serve with heavy dishes such as roasts, stews or grilled meats and game.



419.625.9463

www.specialtywineco.com