



CANTINA FRATELLI PARDI

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# Sagrantino

MONTEFALCO SAGRANTINO · DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

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#### SOIL TYPE

The single Pietrauta vineyard has sedimentary soil.  
Exposure East, South-East.  
Alt. 280 meters a.s.l.

#### GRAPE VARIETIES

100% Sagrantino.

#### YIELD

Grapes 55 q. per ha  
Wine 35 hl per ha  
Vines 4500 per ha

#### HARVEST PERIOD

Second half of October.

#### HARVEST METHOD

Manual in small crates.

#### VINIFICATION

Fermentation on the skins for 8 days. Alcoholic and malolactic fermentation in stainless steel tanks. Elevation in 26 hl Austrian oak cask for 24 months, followed by 9-12 months in stainless steel tanks.  
The bottled wine is aged in the cellar for twelve months.

#### SERVING SUGGESTION

Beef stew with buckweath polenta, or slow cooked calf "guancia"  
As your granny used to cheer you up: porcini mushroom and sausage risotto.