



THE ITALIAN SELECTION



The Winery

The Mattoni estate is nestled in the rolling hills of Bevagna in Umbria, where the Sagrantino grape has been cultivated for centuries. In these picturesque vineyards, Lorenzo Mattoni produces a unique, precious wine. This wine is dedicated from Lorenzo to his father who was the pioneer of the Sagrantino Grapes in Umbria.

is pleased to introduce

WINERY: MATTONI
Dinamico Rosso dell'Umbria IGT 2019

VINTAGE: 2019

SIGHT: deep, dark prune red

SMELL: red fruits, tobacco, balsamic notes

TASTE: elegant and powerful with bold tannins

Grape Variety: 50% Sagrantino, 30% Cabernet Sauvignon, 20% Merlot

Production Area: Umbria, Madonna delle Grazie Estate, Bevagna, in the heart of Montefalco DOCG

Classification: Umbria IGT

Soil Composition: well drained clay soils characterized by a deep layer of marl

Vinification: the grapes are harvested manually. Clusters are destemmed and berries are hand sorted prior to fermentation. The grapes are fermented and macerated on the skins under temperature controlled conditions for 20 days. After soft pressing, the skins are removed from the juice. The wine is transferred into cement tanks where a spontaneous malolactic fermentation occurs. After settling, the wine is placed to rest in 30 hl Slavonian oak for about 10 months of aging (minimum 6 months in bottle)

Vines Per Hectare: 3,000/ha

Harvest Period: September/October

Date of Bottling: April 2021

Formats: 750 ml

Pairing Suggestion: red meats, great roasts, aged cheeses, game, cured meats

Alcohol: 14.0%

Acidity: 5.00g/l