



THE ITALIAN SELECTION



Background

2015 was a very well-balanced season, with the perfect water supply and temperature for correct and complete ripening of the grapes. The wines are well balanced with a correct expression of typical sagrantino characteristics - a true five star vintage.

is pleased to introduce

WINERY: MATTONI
Montefalco Sagrantino 2015 DOCG

VINTAGE: 2015

SIGHT: deep, dark prune red

SMELL: blackberry jam, pepper, balsamic notes with a hint of leather

TASTE: elegant and powerful with bold tannins

Grape Variety: 100% Sagrantino

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

Classification: DOCG

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 35 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 17 months of aging (minimum 6 months in bottle)

Vines Per Hectare: 3,000/ha

Harvest Period: September/October

Date of Bottling: winter 2018

Formats: 750 ml

Pairing Suggestion: red meats, great roasts, aged cheeses, game, dry desserts

Alcohol: 14.0%

Acidity: 5.50 g/l

pH: 3.45

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.