

Montefalco Sagrantino

Lorenzo Mattoni

2015 DOCG

7983 Bottiglie - Il Magnum
6 Doppio Magnum



ESTATE LOCATION

Madonna delle Grazie, Bevagna,
in the heart of Montefalco DOCG

TERROIR

Well drained clay soils
characterized by a deep
layer of marl

VINEYARD

Spurred cordon
Dry farmed

GRAPE VARIETAL

100% Sagrantino

Vol. 14,0%

Bottles: 7983

Residual Sugars: 0

Total Acidity: 5.5G/L

Aging Capability: 30 Yrs

DOCG: 2015

SUGGESTED PAIRINGS:

red meats, great roasts,
aged cheeses, game, dry desserts.

HARVEST

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)

CHARACTERISTICS

blackberry jam, pepper, balsamic
notes with a hint of leather, elegant
and powerful with bold tannins.

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.

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.