

Sagrantino di Montefalco

LORENZO MATTONI 2014 DOCG

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**.

Each season has distinctive features. The 2014 vintage was characterized by mild temperatures and an abundance of rain. The wine shows **extreme balance** in the aromas and an **elegant structure**, with well-proportioned tannin conferring a masculine texture, not too aggressive.

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



Montefalco Sagrantino

Denominazione di Origine Controllata e Garantita

2014

Lorenzo Mattoni

75 cl e

3050 Bottiglie - 6 Magnum
2 Doppie Magnum

13,5% Vol

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 25 – 30 days. After soft pressing, the skins are removed from the juice.

The wine is transferred into cement tank where a spontaneous malolactic fermentation occurs. After settling, the wine is placed to rest in 30 hl Slavonian oak for about 15 months of aging.

Intense ruby red color with hints of berries, sweet spices and tobacco. On the palate there is a freshness followed by soft tannins of finesse and persistency.

Vol
13,5%

3050
bottles

Residual
Sugars 0

Total
Acidity
5.5G/L

Aging
Capability
30 Years

DOCG
2014

Suggested Pairings:
red meats, great roasts, aged cheeses, game, dry desserts.