

# Montefalco Sagrantino

## Lorenzo Mattoni

### 2016 DOCG

5347 Bottiglie - 16 Magnum  
2 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. 14,5%

Bottles: 5347

Residual Sugars: 0

Total Acidity: 5.5G/L

Aging Capability: 30 Yrs

#### 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 30 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  
20 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.

2016 rather mild winter, characterized by abundant rains that have replenished the water reserves, which have been reduced to a minimum since the 2015 vintage. Spring and summer saw a succession of hot days with well-distributed rains that allowed the grapes to ripen in an excellent way, without any hint of water stress. Unlike previous seasons, the trend in average daily temperatures and monthly rainfall has proved to be in line with the historical series of the area, favouring a harmonious vegetative development that has guaranteed good levels of production.