



ANTICA TENUTA

VINI MONTEFALCO

<b>"Il Medievale"</b>	<b>Sagrantino di Montefalco</b> Denominazione di origine controllata e Garantita
	<b>BLEND PERCENTAGE</b> Sagrantino 100%
	<b>PRODUCING AREA</b> Montefalco and Gualdo Cattaneo
	<b>STORAGE</b> 22 months Barrique, 8 months in bottles
	<b>ALCOHOLIC CONTENT</b> 14,5%
	<b>COLOR</b> Intensive ruby with red garnet colouring
	<b>FLAVOUR</b> Warm, wine with a great structure, robust. Persistent in flavour and oily. Qualified for storage.
	<b>SERVING TEMPERATURE</b> 14° - 16° C; it is recommended to open the bottle 1 hour before serving <b>AROMA</b> Highly intense olfactory impact and persistence; a direct, fruity wine recalling notes of blackberry, red fruit jam, morello cherry, forest fruits; a slightly spicy finish. <b>FLAVOUR</b> dry, warm but tannic, quite fresh, with decisive body. The extract content gives density, and is tannic and robust but elegant. The finish is extremely persistent and has a perfect nose-flavour balance. The wine has excellent possibilities for ageing in bottles for 5 -10 years. <b>SERVING SUGGESTION:</b> flavoursome red meat and game dishes, especially fowl. Serve with stewed meats, hare salmi, braised meats cooked in Sagrantino wine. Also accompanies very mature hard cheeses.

**Antica Tenuta Col Sant'Angelo**

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