

# DONNA GIULIA - MONTEFALCO SAGRANTINO D.O.C.G.



**Organoleptic characteristics:** Garnet red colour, bright and clear. Perfumes reminiscent of black cherry in spirit, licorice, roasting and balsamic notes.

**Vinification:** This wine dedicated to my daughter on her birth comes from a small plot of Sagrantino. The grapes, harvested and selected by hand on 18 October 2015, were left to macerate in two tonneaux for 4 months and on 9 January 2016 they were pressed with grandfather Paolo's restored hand press. The wine was then brought together to refine in a single Austrian oak barrel for 4 years and then in 2019 it was bottled and left to mature for another 4 years in the bottle.

A very elegant, fine and delicate Sagrantino, suitable for special occasions.

Only 1,333 bottles produced.

**VIGNETI:** Sagrantino 100%

**DENSITÀ:** 3.500 piante per ha

**DENOMINAZIONE:** DOCG — Denominazione

Origine Controllata e Garantita

**ALTITUDINE:** 400 m

**TERRENO:** Medio impasto, limo-argilloso

**ETÀ VIGNETO:** impiantato nel 1994

**FORMA DI ALLEVAMENTO:** Cordone speronato

**PRODUZIONE:** 50 q.li/Ha

**NUMERO DI BOTTIGLIE PRODOTTE:** 1.333

**AFFINAMENTO:** 48 mesi in Rovere Austriaca

**MATURAZIONE:** 48 mesi in bottiglia

**PERCENTUALE ALCOOL:** 15 % variabile nelle diverse annate

**TEMPERATURA IDEALE DI SERVIZIO:** 18° C