



## 25 ANNI

### MONTEFALCO SAGRANTINO DOCG

**Variety:** 100% Sagrantino

**First vintage produced:** 1993

**Training Techniques:** Spurred Cordon  
with vine density of 6.000-8.000 vines per Ha.  
Yield per hectare 5 tons

**Aging:** 24 months in French oak barrique  
and minimum 6 months aging in the bottle

**Aroma:** surprising complexity from blackberry jam  
to rose pot pourri, from nutmeg to pepper, from  
pine resin to mint, from clove to cocoa

**Taste:** soft and persuasive, intense persistent  
finish. Fresh, with complex tannins

**Serving suggestions:** roast and grilled lamb,  
black truffle, game. Best served around 64-68 °F

**Aging potential:** over 20 years

**Size L:** 0,75 / 1,5 / 3 / 5