



Antonelli San Marco Sagrantino di Montefalco

Sagrantino di Montefalco DOCG
蒙特法尔科圣格兰蒂诺干红葡萄酒



Category: Still Dry Red Wine
Place of origin: Montefalco - Umbria
Grape variety: 100% Sagrantino
Refinement: 15 months in barrels, 3 months in cement vats and 12 months in bottle
Alcohol: 14% vol.
Ageing: 20 years
Serving: 18°C
Tasting notes: Wine of a deep ruby red colour and rich and powerful scents. Ethereal and complex notes of blackberry and plums, backed up by sweet wood. The taste is characterized by red fruits and final tannins.
Pairing: Excellent with grilled and roast meats, stewed red meats, game and mature hard cheese, sour cream.
Particularities: Sagrantino is a grape imported long time ago by byzantine monks from Greece as the legend tells us. It speaks also about a wine made by Franciscan friars intended for the sacred rites, hence its name: Sagrantino.

类型: 干红葡萄酒

产地: 蒙特法尔科 - 翁布里亚

葡萄种类: 100% 圣格兰蒂诺

精炼提纯: 在橡木桶中15个月，水泥罐中3个月，12个月瓶中

酒精度: 14% vol.

时效: 20年

建议饮用温度: 18°C

品酒辞: 深宝石红色，丰满强劲，有些许复杂的黑莓和李子香味，后味有甜木，红色水果的味道，有单宁的余味。

搭配推荐: 适合搭配烤肉类，炖红肉，野味和硬质成熟奶酪。

特殊性: 传说很久以前，圣格兰蒂诺葡萄树由拜占庭僧侣从希腊进口，葡萄酒由圣方济会修士们为了神圣的仪式而酿造，因此它的名字是圣格兰蒂诺。

