

Antonio
Galloni
93 PTS
2017

Wine
Enthusiast
90 PTS
2017

Wine
Spectator
90 PTS
2017

Robert
Parker
92 PTS
2015

James
Suckling
92 PTS
2015

Wine
Spectator
92 PTS
2014

TASTING NOTES

The Sagrantino has an intense ruby-red color with shades of violet and garnet. The bouquet is refined and complex at the core of which are harmonious aromas of blackberry, plum, vanilla, leather and coffee. On the palate, it is complex and intense, a full bodied wine.



Tenuta Alzatura Montefalco Sagrantino

COUNTRY	ABV
Italy	14.5%

REGION	VARIETALS
Umbria	100% Sagrantino

APPELLATION
DOCG Montefalco
Sagrantino

WINERY

At the end of the 1990s, the Cecchi Family invested in the Sagrantino di Montefalco territory, a prestigious Umbrian denomination that achieved DOCG status in 1992. Famiglia Cecchi quickly identified the elements behind the quality obtained by Montefalco wineries: the combination of the unique Sagrantino grape variety and the expressive terroir. Unlike the other Famiglia Cecchi Tuscan estates, which are formed by a single vineyard, Tenuta Alzatura has three different vineyards in three different areas: Monterone, San Marco, and Alzatura, all inside of the Montefalco appellation. Tenuta Alzatura and the Sagrantino di Montefalco DOCG are prime examples of territories where agriculture has shaped the culture for generations. Combined, the soil types (clay with sand and limestone pockets), typical rolling hills in the countryside with the best expositions for late ripening grapes varieties, and deep care of the vineyards—organic agricultural and winemaking methods emphasize the quality of each varieties—create wines of depth, substance, and strong personality.

CULTIVATION

The soil of these vineyards have a mixed structure, located at 350m above sea level, the yield is 6 tonnes per hectare with a density of 5000 vines per hectare, manual harvest, spurred cordon pruning.

VINIFICATION

Vinification is traditional with skins and temperature controlled, the fermentation temperature is 27°C and lasts for 15 days in stainless steel tanks.

AGING

16 month aging period in French barriques followed by a minimum of 8 months in bottle.