



TASTING NOTES

Fresh bouquet of white flowers. On the palate it presents bright minerality and well integrated acidity with a long finish.

Tenuta Alzatura Cortili

COUNTRY	ABV
Italy	12.5%
REGION	VARIETALS
Umbria	70% Trebbiano 30% Chardonnay
APPELLATION	
DOC Montefalco	

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

Guyot

VINIFICATION

Vinification in stainless steel