

James Suckling 93 PTS 2019

James Suckling 93 PTS 2018

Robert Parker 91 PTS 2018



TASTING NOTES

Aria di Casa, in its bouquet, combines crisp wildflowers with toasted notes of hazelnuts, together with a mineral touch typical of this variety.

Tenuta Alzatura

Aria di Casa

COUNTRY ABV 13%

REGION VARIETALS
Umbria 100% Trebbiano
Spoletino

APPELLATION
DOCG Montefalco

Bianco

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 varietals, and deep care of the vineyards-organic agricultural and winemaking methods emphasize the quality of each varietals-create wines of depth, substance, and strong personality.

CULTIVATION Guyot.

VINIFICATION Vinification in oak.

AGING

Aged 10 months oak barriques and minimum 6 months in bottle.

