

Semele

100% Sagrantino passito

A wine born from our
childhood memories

Vineyard	15 hectares
Soil Type	Clayey, sandy, lacustrine
Breeding	Spurred cordon
IGT Minimum Return	80 quintals / hectare, equal to 104,000 bottles
Production	20.000 bottles
Harvest	Manual 3rd decade of October
Grape Selection	Grates and boxes
Aging	Steel, wood and glass for 5 years
Wine Longevity	Up to 15 years
Alcohol	14,5%
Best Temperature	16° – 18° C

Appearance
Impenetrable and deep ruby red.

Nose
Impact of blackberry jam, dried figs, dates and raisins. Background of orange peel and cooked apple with balsamic notes and notes of dried plum. Background of orange peel and cooked apple with balsamic notes and notes of dried plum.

Palate
Long persistence with a soft and balanced impact. It embraces a whirlwind of scents: licorice, blackberry and plum jam, raisins, dried figs, dates, cloves and cinnamon.

Vinification and aging
12 months in large barrels and barriques.

