

# Villarode

100% Sagrantino

100% Sagrantino, the grape with the highest number of polyphenols among the known wines in the world

|                    |                                                 |
|--------------------|-------------------------------------------------|
| Vineyard           | 15 hectares                                     |
| Soil Type          | Clayey, sandy, lacustrine                       |
| Breeding           | Spurred cordon                                  |
| IGT Minimum Return | 80 quintals / hectare, equal to 104,000 bottles |
| Production         | 25.000 bottles                                  |
| Harvest            | Manual 2nd and 3rd decade of October            |
| Grape Selection    | Manual on three vibrating tables                |
| Aging              | Steel, wood and glass for 5 years               |
| Wine Longevity     | 15 years                                        |
| Alcohol            | 15%                                             |
| Best Temperature   | 16° – 18° C                                     |

Montefalco Sagrantino DOCG – 100% Sagrantino

#### Appearance

Dark ruby red with purple rim

#### Nose

Notes of tobacco, leather and vanilla are the background to nuances of licorice, currant, rosemary and cloves.

#### Palate

Smooth and elegant tannin with hints of toasted vanilla, leather. Good flavor supports a bouquet of blackberry, cloves, currant, black pepper and bitter orange.

#### Vinification and aging

12 months between large barrels and barriques, long aging in the bottle.

