

Amedeo

100% Sagrantino

The wine of special occasions, 100% pure

Vineyard	15 hectares
Soil Type	Clayey, sandy, lacustrine
Breeding	Spurred cordon
IGT Minimum Return	80 quintals / hectare, equal to 104,000 bottles
Production	1.998 bottles
Harvest	Manual in small boxes
Grape Selection	Manual on three vibrating tables
Aging	Steel, wood and glass for 7 years
Wine Longevity	over 20 years
Alcohol	15%
Best Temperature	18/20 °C

Appearance: intense, deep ruby red, with garnet reflections.

Nose: aromas of wild berry jam, embellished with notes of cocoa, licorice and vanilla. It has a spicy heart and an evolved finish.

Palate: soft, fresh, savory and with an extremely integrated tannin; the perception of the passage in wood is present but not invasive. Very long, it leaves the pleasantness of jam in the mouth.

Pairings: It goes well with dishes of great structure. Game, chocolate, but also alone to meditate.

Wooden case - 1 bottle

