

MAIOR
MONTEFALCO
SAGRANTINO
D.O.C.G
2019



THE VINEYARD

Winter, in line with seasonal trends and abundant spring rainfall, led to lower temperatures, which prolonged the plant's vegetative recovery.

Hot and dry summer with heat spikes above seasonal averages, allowed the recovery of the vine's vegetative development. The late summer rains helped replenish the water in the soil, rebalancing the ripening of the fruit.



WINE MAKING

The best bunches were manually selected in the early morning and placed in 15 kg crates. On arrival at the winery, the grapes were destemmed and lightly crushed, without tearing the skins, and put in fermentation with inoculation of selected yeasts in steel fermenters with a cooling system and automated pumping over system. The pumping over started after achieving a percentage volume in alcohol sufficient to extract a good quantity of tannins, so that these bind to the colouring substance and stabilise it over time. Alcoholic fermentation lasted for about ten days. After separation from the skins, the wine underwent malolactic fermentation in steel containers at a controlled temperature. In the end, the wine was racked and aged in barriques and large barrels for 18 months and a further six in the bottle.



TASTING NOTES

Very intense ruby red colour with garnet highlights. The nose is complex and intense and is characterised by its hints of plum jam, rhubarb, bitter cocoa, sweet spices and candied citrus. Very persistent in the mouth, it is a wine of great body and structure, with a warm and elegant tannic texture. It withstands long ageing for 15/20 years.

Recommended serving temperature is 20 degrees after accurate breathing in a decanter or early uncorking. In combination with succulent dishes, fatty meats, braised.

THE WINE

Grape varieties: SAGRANTINO

Production area: LA PALOMBARA - GUALDO CATTANEO

Vineyard surface area: 22 HECTARES

Vineyard altitude: 300-350 ASL

Vineyard age: 18 YEARS

Soil type: LIGHT HILL WITH SOUTH EXPOSURE, CLAYEY AND RICH IN LIGNITE

Training system: SPURRED CORDON

Density of vines: 3300

Production per hectare: 70 QL

Grape harvest: MID OCTOBER

Wine making: IN STEEL WITH SELECTED YEASTS

Alcoholic fermentation: IN STEEL

Malolactic fermentation: IN STEEL

Ageing: IN BARRIQUE FOR 18 MONTHS AND IN BOTTLE FOR 6 MONTHS

Serving temperature: 20° C

Bottles produced: 20.000

Alcoholic strength by volume: 15% VOL

TERRE DE LA CUSTODIA Loc. Palombara Gualdo Cattaneo (PG) - info@terredelacustodia.it

PRODUCT DESCRIPTION	PRODUCT DATA			BOTTLE INFORMATION			CASE INFORMATION					PALLET INFORMATION 80X120		
	EAN	ITF	COD	H (cm)	ø (cm)	Kg	NBC	H (cm)	P/D (cm)	L/W (cm)	Kg	Cx F	C tot	H (cm)
MAIOR MONTEFALCO SAGRANTINO DOCG Terre de La Custodia	8007153800190	08007153983718	30006387	33	8,3	1,455	6	35	18,8	24,7	9,2	10x8	80	136
750 mL	8007153800190	08007153983718	30006387	33	8,3	1,455	6	35	18,8	24,7	9,2	10x8	80	136