



CARAPACE
MONTEFALCO
SAGRANTINO D.O.C.G.

A typical expression of a grape variety that is absolutely unique in terms of power and longevity, the Sagrantino from Tenuta Castelbuono, which is certified as organic, amazes one with its mellowness, which results from skilful vineyard husbandry and long ageing in large oak casks.



GRAPES

100% Sagrantino obtained from the best vineyards of the Estate, harvested by hand in October.

PRODUCTION AREA

Family-owned vineyards at Montefalco and Bevagna; a special selection was made of the Estate's finest historic vines as part of the "Patriarchs Project", carried out in cooperation with the Agricultural Institute of San Michele all'Adige.

TYPE OF SOIL

A clay-silt mix with excellent agronomic potential, well-structured and resistant to summer drought.

TRAINING SYSTEM

Cordon Spur, 6250 vines per hectare.

YIELD

35 hectolitres of wine per hectare.

FERMENTATION TEMPERATURE

Cold pre-maceration at 12°C for 30 hours.
Maximum fermentation temperature: 26°-28°C
in wooden vats.

MACERATION PERIOD

15-20 days.

AGEING

24 months in large oak casks, followed by a minimum of 12 months in bottle.

FIRST YEAR OF PRODUCTION

2003

TASTING NOTES

APPEARANCE

A deep, luminous ruby red in colour; concentrated and refined.

NOSE

The nose is a triumph of blackberry jam and blueberries – typical of the variety – with attractive and intense notes of cherries in brandy, carob and rose petals. Its traditionally-styled profile is further enhanced by liquorice and chocolate notes.

TASTE

It has a distinct creaminess on the palate, along with very powerful, mellow fruit. The finish is long and persistent, with precisely defined tannins of rare finesse, elegance and gentleness.