



UNO DI OTTO



Appellation: Sagrantino di Montefalco DOCG
Area of production: Montefalco, Umbria
Harvest / Vintage 2005
Number bottles 20.000

Grapes variety: Sagrantino 100%
Altitude: 350 mt above sea level
Soil Composition: Mixed structure
Tonnes of grape per hectare: 6 Tonnes
Plant per hectare: 5000
Cultivation technique: Spurred Cordon
Harvest: Second ten days of October

Vinification: Traditional temperature-controlled on skin
Method of fermentation: Stainless Steel
Fermentation temperature: 28 °C
Length of Fermentation: 26 days
Ageing: 16 months barriques
Date of Bottling: July 2007
Bottle age: Minimum 8 months

Service temperature: 18 °C
Alcoholic content: 14.5 %
Acidity Total: 5.10 g / l
PH: 3.50
Extract: 32,3 g / l
Residual Sugar: 1 g / l

Tasting notes: Uno is the chief result from our venture with Sagrantino di Montefalco that was started a few years ago by the Cecchi family. Viticultural activity in the vineyards is tightly focused on the objective of producing wines of the highest quality. Crop thinning, harvesting by hand, and careful selection before destemming allow for the vinification of only the finest grapes. The harvest takes place during the second ten days of October, and after a soft pressing, the grapes undergo fermentation in stainless steel at a temperature of 30 °C. In the course of fermentation, pumpings over (remontage) and some “racking and returning” (delestage) are used to increase the chromatic intensity and phenolic complexity of the Sagrantino. After racking and malolactic fermentation, the wine is aged in small oak casks for approximately 16 months. Uno has an intense ruby-red color with shades of violet and garnet. The bouquet is refined and complex at the core of which are harmonious aromas of blackberry, plum, vanilla, leather and coffee. On the palate, it is complex and intense, a full bodied wine.

Serve with: roasted meats and aged cheeses, but it is also, by itself, a fine companion for meditative moments.

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