Your Logo

TERRE DE LA CVSTODIA AZIENDA AGRARIA

TECHNICAL SHEET with Allergens & Tasting Notes

Distributed to the UK by alivini Since 1975

Bottle Size	**75**	**cl**
Alcohol by Volume	**15**	**%**
Production Area	**GUALDO CATTANEO, UMBRIA, ITALY**	
Grapes	Sagrantino	
Colour	Very intense ruby red color with garnet reflections	
Method	**Stainless Steel**	
Vinification	The best grape clusters are manually selected in 15 kg crates early in the morning. At the winery, grapes are destemmed, gently crushed, and transferred to temperature-controlled stainless steel fermenters with selected yeasts. Pump-overs begin once sufficient alcohol has developed to extract tannins and stabilize color. Alcoholic fermentation lasts about 10 days, followed by malolactic fermentation in stainless steel. The wine is then racked and aged 18 months in barriques and large oak casks, with an additional 6 months in bottle.	

Product Name	**SAGRANTINO MONTEFALCO MAIOR D.O.C.G. 2019**
Alivini Product Code	**SAG-FARCHION-----05D**

Product Picture

Tasting Notes and Wine Pairing

The nose is complex and intense and is characterized by its hints of plum jam, rhubarb, bitter cocoa, sweet spices and candied citrus fruits. Very persistent in the mouth, it is a wine with great body and structure, warm, with an elegant tannic texture.
It tolerates long aging for up to 15/20 years. We recommend serving at a temperature of 20 degrees after carefully pouring the wine into a carafe, opening it in advance.
Paired with succulent dishes, fatty meats, braised meats.

INGREDIENTS	
List of Ingredients	**%**
Grapes	99.99
Sulphites	0.01

VALUES	
ENERGY	**Each 100ml**
KJ	345
Kcal	83

ALLERGENS	Y	N
Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	x	
Contains EGG (used in fining: e.g. egg albumin)		x
Contains FISH (used in fining: e.g. isinglass)		x
Contains MILK (used in fining: e.g. casein or potassium caseinate)		x
Contains GLUTEN & products made from GLUTEN		x
Contains CELERY & products made from CELERY		x
Contains NUTS (shell and nuts) + products made from NUTS		x
Contains PEANUTS & products made from PEANUTS		x
Contains SOYA & products made from SOYA		x
Contains MUSTARD & products made from MUSTARD		x
Contains SESAME SEEDS & products made from SESAME SEEDS		x
Contains LUPINS		x
Contains MOLLUSCS & CRUSTACEANS		x

CLOSURE TYPE	Dropdown Menu
Select one of the following options: Natural Cork, Synthetic Corks, Sparkling Wine Cork, Screw Cap (Stelvin), Diam, Vino-Lok/Vinoseal, Helix corks, or Crown caps	Natural Cork

RESIDUAL SUGAR	g/L
BRUT ZERO (0-3 g/L = Bone Dry); **EXTRA BRUT** (0-6 g/L = Bone Dry); **BRUT** (0-12 g/L = Dry); **EXTRA DRY** (12-17 g/L = Fruity) **SEC** (17-32 g/L = Off-Dry) **DEMI SEC** (32-50 g/L = Sweet)	**4**

Total Acidity (TA)	g/L
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	**5.2**

Wine PH levels	pH
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	**3.68**

DIETARY SUITABILITY	Y	N
CERTIFIED VEGAN		x
CERTIFIED VEGETARIAN		x
CERTIFIED ORGANIC		x
CERTIFIED BYODINAMIC		x
SUITABLE for VEGANS	x	
SUITABLE for VEGETARIANS	x	

STORAGE CONDITIONS
Store away from light and heat sources

ISSUED BY	DATE
Francesco Vittorio Passeri	27/08/2025

APPROVED BY	DATE
GDT	14.09.2025