



Fongoli Montefalco Sagrantino D.O.C.G.

100% Sagrantino harvested by hand in late October, this traditional-style red is aged 30 months in large Slovenian-oak barrels followed by 6 months in the barrel. Its deep, opaque, garnet hue gives way to an intense yet elegant bouquet featuring ripe red fruits and exotic spice. Typical of classic Sagrantino, this wine features distinct, chewy, yet well-balanced tannins. It is full-bodied, powerful and may be the most unique of Italy's noble grape varieties. It should be decanted before drinking.



Fongoli Montefalco Sagrantino D.O.C.G.

100% Sagrantino harvested by hand in late October, this traditional-style red is aged 30 months in large Slovenian-oak barrels followed by 6 months in the barrel. Its deep, opaque, garnet hue gives way to an intense yet elegant bouquet featuring ripe red fruits and exotic spice. Typical of classic Sagrantino, this wine features distinct, chewy, yet well-balanced tannins. It is full-bodied, powerful and may be the most unique of Italy's noble grape varieties. It should be decanted before drinking.



Fongoli Montefalco Sagrantino D.O.C.G.

100% Sagrantino harvested by hand in late October, this traditional-style red is aged 30 months in large Slovenian-oak barrels followed by 6 months in the barrel. Its deep, opaque, garnet hue gives way to an intense yet elegant bouquet featuring ripe red fruits and exotic spice. Typical of classic Sagrantino, this wine features distinct, chewy, yet well-balanced tannins. It is full-bodied, powerful and may be the most unique of Italy's noble grape varieties. It should be decanted before drinking.



Fongoli Montefalco Sagrantino D.O.C.G.

100% Sagrantino harvested by hand in late October, this traditional-style red is aged 30 months in large Slovenian-oak barrels followed by 6 months in the barrel. Its deep, opaque, garnet hue gives way to an intense yet elegant bouquet featuring ripe red fruits and exotic spice. Typical of classic Sagrantino, this wine features distinct, chewy, yet well-balanced tannins. It is full-bodied, powerful and may be the most unique of Italy's noble grape varieties. It should be decanted before drinking.