

Cantina Tudernum Montefalco Sagrantino DOCG

THE FACTS

COUNTRY: Italy

REGION: Umbria

APPELLATION: Montefalco

CEPAGE: 100% Sagrantino

WINEMAKING: Grown at 400m elevation. Soft pressing & careful selection.

AGING: 3 years in barriques, 18 months in French Oak



THE STORY

Located in the medieval town of Todi, Cantina Tudernum was established in 1958 by 57 vineyard owners looking to produce and market wine together as a cooperative. By 1995, production spanned 650 hectares. That year, the co-op recognized the potential of Todi (and greater Umbria) to produce quality wines. They redeveloped with a focus on downsizing production and increasing quality, showcasing native Italian varietals, especially the brilliantly rare ones of Umbria.

THE ADJECTIVES

OVERALL: Elegant & Structured

AROMAS / FLAVORS: Chocolate, Black Tea, Blackberry, Black Pepper & Coffee

MOUTHFEEL: Balanced & Velvety

THE SELLING POINTS

Showcases The Full Potential of The Native Umbria Sagrantino

PAIRINGS: Big Dishes. Wild Boar Stew, Truffled Veal, A Heaping Ribeye

