

# GORETTI SAGRANTINO

'SAH-GRAHN-TEE-NO'



93 POINTS  
JAMES SUCKLING

## Red Wine | Sagrantino | Umbria, Italy | DOCG

Sagrantino is an old variety that is believed to have originated during the 1500s in Montefalco, a wine region outside the town of Perugia, Umbria. It was initially used by monks, and its name is believed to be derived from the Italian word 'sagrestia' meaning 'sacristy'. A revival of using this grape as a dry red varietal wine occurred in the 1970s and was elevated to DOCG status in 1992. Sagrantino is believed to be one of the world's most high tannin wines and contains some of the highest amounts of antioxidant levels of any red wine!

Goretto's sagrantino is aged for 18 months in oak barrels followed by another 14 months in bottle before release. It is a full bodied wine that can easily age for another 20 years in cellar. Because this wine is very tannic and structured it is best paired with dishes high in fat and umami like mushrooms, beef, pastas with tomato based sauces, meat lovers pizza, BBQ, burgers, and cheeses.

The Goretto winery is currently operated by its 3rd generation. The estate is located in the hilly area outside of Perugia, Umbria and features a 14th century tower that has become the emblem of Goretto. Their belief is that the quality of the wines is never the result of improvisation, but of a deep knowledge of land, climate, and production processes.



### FLAVORS

PLUM-LICORICE-BLACK TEA-  
BLACKBERRY-PEPPER-BAKING SPICES

### FRUIT



### BODY



### SWEETNESS



### ACIDITY



### TANNIN



60+ minutes



Room Temp



Now - 2037