

# CANTINA FRATELLI PARDI SAGRANTINO

## 'SAGRANTINO' 2016

Company legal name: CANTINA FRATELLI PARDI

Brand history: Pardi winery was created in 1919 by Alfredo, Alberto and Francesco Pardi. The same will and commitment have been passed generation to generation.

From 2003, with the same integrity and honesty of my great grandfather, I, Albertino Pardi, after my studies in viticulture and oenology in Conegliano University, inherited the helm of the winery.

I always wanted to work in the vineyards and in the cellar. I remember myself following my grand dad around and the «magic» process of producing wine.

Winemaker name: ALBERTO MARIO PARDI

## Key Facts

Type: RED

Grape varietal(s): 100% Sagrantino

Alc % on Lab Analysis: 14..68 G/l

Alc % on label: 14.5

Acidity %: 5.3 g/l

Residual sugar: 0.54 g/l

## Vineyard

Province:

Appellation: DOCG Montefalco

Appellation history: The DOC Montefalco become DOCG for Sagrantino in 1992 and it defines the territory where the Sagrantino needs to come from. Municipality of Montefalco, where Pardi have all the vineyards of the varietal, Bevagna, Castel Ritardi, Giano dell'Umbria, Guado Cattaneo. Totale surface for Sagrantino in Umbria is 600 ha.

Single vineyard or commune: Single Vineyard

Commune name:

Vineyard name: Pietrauta

Vineyard history:

Hectares (ha): 1 ha

Exposition: East-South East

Year planted: 1998

Clones? 2SV-ICA PG

Soil type: 24% clay, 36% silt, 40% sand

Trellis type or system: Cordone Speronato

## Harvest/Winegrowing

Harvest method: By hand

Organic: low impact

Certified organic: No

Weather conditions during growing season: Winter of 2015/16 was unusually mild and quite dry; An unfavourable Spring season followed, while Summer was sunny without ever being too hot, as has been the trend in recent vintages. Drying winds resulted in low humidity and reduced disease pressure. Intermittent summer rains served to refresh vineyards and ensure ripening progressed evenly and constantly. Late summer was characterised by warm days and cool nights, ensuring grapes ripened fully with exceptional phenolics, while maintaining ideal levels of acidity.

Harvest date: 18 December 2016

## Winemaking

Sorting method: Manually. Selected first in the picking up time and then another selection when the grapes come to the cellar. Pietrauta vineyard is always the first of the Sagrantino lots to be ripen.

Destemming method: destemmed

Cold maceration: no

Type of yeast: Selected

Punch down or pump over? punch down

Malolactic fermentation: Yes 100%

Fermentation temperature:

Post-fermentation maceration used:

Vegan: Yes

Type of wood barrel: 26 hl Austrian oak

Barrel cooper and forest, toast level of oak: Stockinger, light toast

Ageing time in stainless tank or wood, etc.: 24 months in oak, 12 months in stainless vat

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Additional aging in bottle: 24 months in oak, 12 months in stainless vat

Aging potential: 7-9 years

Additional Winemaking notes: The fermentations, alcoholic and malolactic are both carried out in stainless steel. Then the wine is moved to the oak for the elevation and then moved again back to the steel vat

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### Tasting Notes

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Color: un-penetrable, intense, dark morello cherry red

Aroma: This is the only Sagrantino that has Damascene roses aroma that tend to become a hint with ageing. Pink pepper, bramble, prunes, black cardamom

Tasting notes: Silky and balsamic in the entry then rich and voluptuous in the central part with a warm sensation. The final is rich in acidity with a note of raspberry. Silky and balsamic in the entry then rich and voluptuous in the central part with a warm sensation. The final is rich in acidity with a note of raspberry.

Food pairings: Risotto with porcini mushroom and "salsiccia". Beef stew, woodcock with Umbran truffles.

### Packaging and Packing Information

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Type of closure: Cork

Bottle type and color (burgundy, bordeaux, renning, etc.): dark green burgundy bottle

Weight per bottle: 1.81 lbs

Bottles per case: 6 pack (over 8.00 Euro Ex-Cellar per bottle / oltre 8,00 Euro franco cantina a bottiglia)

Weight per case:

Cases per layer: 10

Layers per pallet: 6

Case dimensions:

Length: 13.4 in

Width: 10.6 in

Height: 12.4 in

UPC code: 8032986404604

COLA: 21097001000739

Bottling date: 05 May 2020

Total quantity produced: 3000

Estimated U.S. bottle allocation: 1200

Estimated release date for Enotec pick-up: 5/6/2021