

# CANTINA FRATELLI PARDI SAGRANTINO 2016

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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

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Type: Red

Grape varietal(s): 100% Sagrantino

Alc % on Lab Analysis: 15.26

Alc % on label: 15

Acidity %: 5.4 g/l

Residual sugar: 0.9 g/l

## Vineyard

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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: Commune

Commune name: Montefalco

Vineyard name: Casale vineyard, Colle Arfuso vineyard

Vineyard history:

Hectares (ha): Casale 2.20 ha, Colle Arfuso 2.30 ha

Exposition: East-South East

Year planted: Colle Arfuso 2000 Casale 2005

Clones? 2SV-ICA PG

Soil type: Casale 24% clay, 52% silt, 24% sand. Colle Arfuso 30%clay, 42% silt, 24% sand

Trellis type or system: Cordone Speronato

## Harvest/Winegrowing

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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: First day 11 October 2016

## Winemaking

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Sorting method: Manually. Selected first in the picking up time and then another selection when the grapes come to the cellar

Destemming method:

Cold maceration: no

Type of yeast: Selected

Punch down or pump over?

Malolactic fermentation: Yes 100%

Fermentation temperature:

Post-fermentation maceration used:

Vegan: Yes

Type of wood barrel: 26 hl, French and Slovenian oak,

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

Aging time in stainless tank or wood, etc.: 18 months in oak followed by 12 months in stainless vat

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Additional aging in bottle: 18 months in oak followed by 12 months in stainless vat  
Aging potential: 7-10 years

Additional Winemaking notes: Both the fermentation, alcoholic and malolactic are carried out in stainless steel. Then the wine is moved to the oak for the elevation period

## Tasting Notes

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Color: Vibrant dark red

Aroma: Juniper berries, Black and green peppercorns, memories of dalmatian iris flower and bramble. Smell of forest and black fruits.

Tasting notes: A powerful entry with well integrated tannins, , a memory of squid's ink. Long persistence with a warmth sense that lingering. A powerful entry with well integrated tannins, , a memory of squid's ink. Long persistence with a warmth sense that lingering.

Food pairings: Sweet&sour lamb roast, homemade tagliatelle with truffle, potatoes, wild herbs and topinambour quiche. Potatoes gnocchi with seitan ragù.

## Packaging and Packing Information

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Type of closure: Cork

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

Weight per bottle: 1.24 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: 10.86 lbs

Cases per layer: 10

Layers per pallet: 6

Case dimensions:

Length: 10.6 in

Width: 13.4 in

Height: 12.4 in

UPC code: 8032986404574

COLA: 21131001000755

Bottling date: 10 December 2020

Total quantity produced: 16000

Estimated U.S. bottle allocation: 4500

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