CECCHI



LA CAMPANA
Montefalco Sagrantino
DOCG
2020

Harvest notes: The 2020 vintage was marked by a harsh winter and a rainy spring, which required frequent work in the vineyard to ensure good airflow around the vines. The summer, especially in August, was hot and dry, but the vines benefited from the water reserves accumulated in the spring. September, which was dry and featured significant daily temperature fluctuations, favored optimal ripening of the grapes, with sugar levels often above average. The wines are well-balanced, with ripe tannins, good acidity, and excellent aging potential.

Tasting notes: Montefalco Sagrantino “La Campana” is the result of the family’s decades of experience in their vineyards in Umbria. Bright red in color, it has an intense and complex nose, with spicy and balsamic notes. On the palate, it is full-bodied with a lingering finish.

Pairings: regional dishes and products such as braised lamb and aged cheeses.

Serving temperature: 16-18°
Alcohol content: 14,5 % vol.