

RAÍNA



# Montefalco Sagrantino Passito DOCG



- Francesco Mariani is a chef and vine grower in Montefalco, Umbria. He makes wine from **biodynamic grapes** together with his friend and assistant Andrea Mattioli. “Raina” was the nickname of the previous owner of the field where they planted the first of their Sagrantino vines. This name for the cantina to preserve the link between the land and its history.
- Cantina Raina was founded in 2002. Cantina Raina has **10 hectares** of vineyards and is between 220 and 300 meters a.s.l. The soil is of medium consistency and rich in texture, with mainly southeasterly exposure. Spurred cordon are used to train the red grapes and Guyot for the white grapes, with planting density at about 5,700 vines per hectare.
- The planted varieties are **Sagrantino, Sangiovese, Syrah, Grechetto, Montepulciano, Merlot, and Trebbiano Spoletino.**

**Varietal:** 100% Sagrantino

**Appellation:** Montefalco Sagrantino DOCG

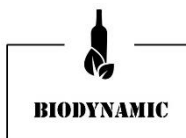
**Production Zone:** Montefalco, in Umbria; altitude 220-300 mt a.s.l.

**Soil:** Medium consistency and rich in texture

**Vinification:** Gentle pressing, maceration on the skins for 10 days and fermentation with indigenous yeast in stainless steel

**Maturation:** 12 months in French barrels, 12 months in stainless steel, 12 months in the bottle. Not filtered, Not clarified.

This Montefalco Sagrantino Passito is produced from the vineyards from which the grapes for the Raina Sagrantino di Montefalco Riserva are also obtained, the sunniest and most scattered grapes are chosen for a product of great excellence.



- *intense garnet red color, clear and very consistent, on the nose an explosion of overripe fruit that releases notes of black cherry, cherry, morello cherry and plum followed by spicy notes, tobacco and vanilla.*
- *Perfect with desserts, biscuits, bakery and as an after-dinner drink. For those who want to experiment, it can be paired with important meats such as venison and wild boar.*

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