

# Wine Connoisseur



APRIL 2015

MAGAZINE

## PROSECCO

AN ICON  
OF THE  
ITALIAN  
WINE  
WORLD

## NIAGARA WINE

CANADA IS WORLD  
RENOWNED FOR  
THEIR ICE WINES!

## TOKAJ GRAND

INAUGURAL GREAT TOKAJI TASTING

## THE BURGUNDY SHOP

LES DEUX CHEVRES

## THE RICHEST RED WINE IN TANNINS

SAGRANTINO, ONE OF THE RICHEST  
WINES

## The Richest Red Wine in Tannins!

*Have you ever tried a Sagrantino wine from Central Italy?*



**T**he first official edition of a wine event featuring “Sagrantino,” one of the richest wines in polyphenols worldwide, celebrates Umbria, an Italian region located in the center of Italy, sometimes unnoticed because of its neighbors’ clamor—the Tuscans, for example.

There are regions and wines with great potential that wine journalists from all over the world have had the opportunity to experience recently—thanks to a wine presentation called, “Anteprima Sagrantino,” which was held last February in Montefalco, a town and territory known for its wine production.

The local Consorzio (Consortium) organized two days of congresses, vertical tastings, and vintage presentations, along with personalized wine tours of numerous wineries of the area. **The result is clear:** We have discovered how the red and very rich “Sagrantino” can show up as elegant, round, and long lasting.

The Umbria region is in the heart of Italy, miles away from Rome and Florence. This historical region, well known in Europe, also hosts a Euro Chocolate Festival each year in downtown Perugia. Montefalco is a

hilly area in Umbria, where “Sagrantino” is produced in the classic dry version or the wonderful sweet one, along with other Montafalco wines.

Sagrantino was initially produced by monks and used for religious rituals and feasts (such as Easter and Christmas). Wine making activities in Montefalco date back to 1088 and Montafalco is one of the few cities where wine production was practiced within the city walls. Today, you can visit the area and some fascinating historical sites.

Sagrantino uniquely brings its medieval traditions, including the thick, protective skin of the grape, which is rich in tannins. Located in the province of Perugia, the altitude ranges from 220 and 472 meters above sea level and the exposure varies, as do climate conditions.

The secret is to achieve perfect ripeness, which preserves the abundant aromas, controls the acidity and enhances the natural longevity of this wine. Since 2008, the Consortium and the Foundation Mach have promoted research to better define the identity of Sagrantino, which has been compared to other fine wines known for their strength and longevity—such as Cabernet Sauvignon, Nebbiolo (especially known in Piedmont), Aglianico (especially known in Cam



pania), Pinot Noir, Sangiovese (known in Toscana). Sagrantino is richer than other varieties that produce quality wines, even though the amount of tannins can highly vary from vintage to vintage. Growing and aging techniques have to be coordinated and when you taste the latest vintages, you will find a nice balance between the two in the most of the wines. The good news is that these tannins are healthy!

Since 1981, wine producers have begun to get together at the Montefalco Consortium with the goal of protecting the local wine production and properly promoting it. There are more than 200 members (representing nearly 60 wineries) that make up 80% of the certified production.

There are many wineries, but we must thank wineries like Lungarotti and Arnaldo Caprai whose owners believed in these wines even in the difficult times and are known for their cultural initiatives such as the Lungarotti Foundation and their Olive and Oil Museum, as well as the innovations introduced by Arnaldo Caprai family.

Thanks also to fascinating wineries such as Tenute Lunelli, owned by the notorious Lunelli family (famous for their "Ferrari" sparkling wine in northern Italy), we

can enjoy fine wines along with the Italian art. Their winery was built by Arnaldo Pomodoro who is also known for his sculptures, including the "Sphere Within a Sphere" sculpture at the United Nations in New York City.

The Perticaia winery has also produced an impressive quality of wines. Their authenticity makes you feel at home. Yet, Mr. Antonelli (who gives the name to the winery itself) hosted us at home. I would like to underline the quality of his Sagrantino 1996, as well as, Sagrantino 1999 by Fattoria Colleallodole winery.

It is also worth mentioning the quality of old vintages of the sweet version, like Sagrantino Passito (2003) made by the Rocca di Fabbri Estate.

Fantasy and art represent Italian typical features, so the richness of this wine has inspired Terre de la Custodia winery, which invented a special bottle to retain sediments sometimes left by this wine. A trend is a trend, and Scacciadiavoli, another historical winery, seems to be the only one winery to produce sparkling wine from Sagrantino!

You'll find whatever you like! ♦