



Wijnfiche

Le Thadee – Carlo Re | Montefalco DOCG Sagrantino Italy (UMBRIA) – 2018

Domain

Le Thadee

The Le Thadee wine estate was established quite recently (2018) by purchasing some very beautiful vineyards (7 hectares) on the gentle slopes of Montefalco. This is a unique area with a specific terroir located south of Perugia. Production is carried out using the most advanced organic methods and concepts, with an emphasis on local grape varieties and traditions.

Vinification

Harvest in the first half of October. Hand harvest in 15 kg crates with selection of the bunch in the vineyard and selection of the berry in the winery. Vinification in steel tanks and terracotta amphorae, maceration from 10 - 18 days depending on the level of extraction of polyphenols. Regular pumping over and punching down. Ageing in French oak barrels with different levels of roasting for eighteen months, with monthly bâtonnage. Refinement during bottle ageing (4 months).

Taste

Born and produced in the territory of Montefalco, Carlo Re, thanks to the harvest of perfectly ripe grapes and the long aging in French oak barrels, is a silky, round, fat and well balanced Sagrantino.

Food pairing

Meat - red, grilled | Wine to enjoy on its own | Game | Cheese - aged

General information

Type: Red wine

Grape varieties: Sagrantino (100%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 16-18 °C

Taste profile: Complex with firm tannins

