



**FROM FOUR GENERATIONS
WE CULTIVATE LOVE FOR OUR LAND**



UMBRIA: GREEN HEART OF ITALY



Goretta Estate Building: XII century tower, symbol of Goretta Winery. The Goretta estate stands on a hilly area near Perugia.

The Goretta Cellars is a history of wine producers that started in the early 1900's.

A shared and consolidated business culture that allows the family to look at their past as a stimulus for continuous improvement.



MONTEFALCO AREA

This modern and technological winery is characterized by the brand named **“Le Mura Saracene”**.

SAGRANTINO *Montefalco Sagrantino DOCG*

VINIFICATION: Contact with the red skin grapes

FERMENTATION: On the skins at controlled temperature

AGEING: 14 months in oak barrels

REFINING: 14 months in the bottle

ALCOHOL CONTENT: 15.5% by volume

COLOUR: Dark ruby red with intense purplish highlights

BOUQUET: Complex, spicy, very rich and well-balanced, with a fruity aroma of blackberry, raspberry and prune

TASTE: Firmly-structured, bursting with decisive tannins but at the same time, elegant

NOTE: ten metal label

BOTTLE SIZE: 750 ml, 1,5 l



25€/ \$49.99 US

Cantina Goretta

Agr.Goretta Produzione Vini s.r.l. -Str.del Pino, 4 - Pila - 06132 - Perugia – Italy -tel. +39/075/607316 www.vinigoretta.com - goretta@vinigoretta.com