

# LE MURA SARACENE

## MONTEFALCO

### FATTORIA LE MURA SARACENE

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Goretti family, besides owning Agricola Goretti Estate in Pila (Pg), owns few hectares of vineyards in the important Montefalco area. Where in the renewed cellar are made wines such as **Rosso di Montefalco DOC** and **Sagrantino di Montefalco DOCG**.

At Fattoria Le Mura Saracene, all the enological aspect are follow by Stefano Goretti, under the supervision of Vittorio Fiore and Barbara Tamburini who guarantees for the quality results.

The Estate is composed by several hectares of which only few are under vines.



**ENOLOGIST:** Vittorio Fiore, Barbara Tamburini

**OWNER:** Goretti's Family

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Montefalco DOC and DOCG	available vintage	
"Le Mura Saracene" DOC Rosso di Montefalco	2006	page 2
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dessert wines	available vintage	
Le Mura Saracene" DOC Passito di Sagrantino di Montefalco	<i>soon available</i>	

### WINE REVIEWS AND RATINGS

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### "Le Mura Saracene" DOC Rosso di Montefalco

bottle capacity 0,750 L

packaging In 12 bottles boxes

grapes Sangiovese, Sagrantino, Merlot

production area Montefalco DOCG, Umbria

annual production 15.000 bottles

vinification and maturation Wine making process carried on in stainless steel tanks at controlled temperature, then aging 12 months in oak barrels and maturing for another 8-10 months in bottle.

organoleptical characteristics **Colour:** intense ruby red with purple reflexes. **Bouquet:** strong blackberry and violet scent. **Taste:** very tasty, right tannic and pleasantly warm.

best dish combination It combines with red meat, roasts and cheeses.



#### *Tasting notes*

### "Le Mura Saracene" DOCG Sagrantino di Montefalco

bottle capacity 0,750 L

packaging In 12 bottles boxes

grapes Sagrantino

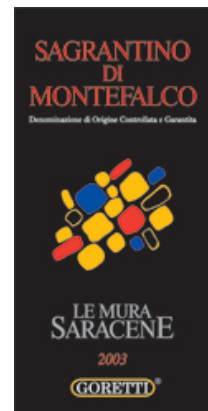
production area Montefalco DOCG, Umbria

annual production 6.000 bottles

vinification and maturation Wine making process carried on in stainless steel tanks at controlled temperature, then aging 18 months in oak barrels and maturing for another 10 months in bottle.

organoleptical characteristics **Colour:** intense ruby red. **Bouquet:** wine of strong structure, with wide bouquet and blackberry background. **Taste:** full-bodied, rightly tannic with blackberry back taste. Suitable for long time ageing.

best dish combination Indicated for roast meats, game and birds.



#### *Tasting notes*

## 2010 Awards & Reviews



### VINI D'ITALIA 2010

*Gambero Rosso  
Slow Food*

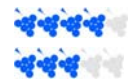
Montefalco Rosso 2007  
Sagrantino di Montefalco 2005



### DUEMILAVINI 2010

*Associazione Italiana  
Somelier*

Sagrantino di Montefalco 2005  
Montefalco Rosso 2007



### ANNUARIO DEI MIGLIORI VINI ITALIANI 2010

*Luca Maroni Editore*

Sagrantino di Montefalco 2005  
Montefalco Rosso 2007

IP 83  
IP 82

## 2009 Awards & Reviews



### I VINI DI VERONELLI 2009

*Veronelli Editore*

Sagrantino di Montefalco 2004  
Montefalco Rosso 2006

91/100 ★★★★★ DT  
89/100 ★★★ GB



### VINI D'ITALIA 2009

*Gambero Rosso  
Slow Food*

Sagrantino di Montefalco 2004



### DUEMILAVINI 2009

*Associazione Italiana  
Somelier*

Sagrantino di Montefalco 2004  
Montefalco Rosso 2006



### ANNUARIO DEI MIGLIORI VINI ITALIANI 2009

*Luca Maroni Editore*

Montefalco Rosso 2006  
Sagrantino di Montefalco 2004

IP 86  
IP 84

## 2008 Awards & Reviews

### Wine Spectator

*by James Suckling  
Feb.28, 2008*

90/100 » **Sagrantino di Montefalco 2003** • "Balanced and very beautiful, with plum, blackberry and grilled meat character. Full and pure, with silky tannins and a long finish. Caressing and refined, but needs a good amount of bottle age. Best after 2009. 2,500 cases made" - JS

### WINE ENTHUSIAST MAGAZINE

*Jan 5, 2008*

92/100 » **Sagrantino di Montefalco 2003** • "The Sagrantino grape from Umbria makes a uniquely distinguished wine and Goretti's Le Mura Saracene is one of the best examples of this beautiful variety available in the U.S. The wine opens with a bright, saturated color and delivers gorgeous notes of spice, from Indian curry to nutmeg and clove, for deep penetration and personality. Red fruit at the core is left intact, but this is also a very modern rendition with layers of vanilla and roasted nut derived from long oak aging" - ML



### I VINI DI VERONELLI 2008

*Veronelli Editore*

Sagrantino di Montefalco 2003  
Rosso di Montefalco 2005

91/100 ★★★★★ DT  
87/100 ★★★ GB



### VINI D'ITALIA 2008

*Gambero Rosso  
Slow Food Editore*

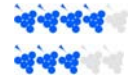
Sagrantino di Montefalco 2003  
Montefalco Rosso 2005





**DUEMILAVINI 2008**  
*Associazione Italiana Somelier*

Sagrantino di Montefalco 2003  
Rosso di Montefalco 2005



## 2007 Awards & Reviews



**VINI D'ITALIA 2007**  
*Gambero Rosso Slow Food Editore*

Sagrantino di Montefalco 2001



**I VINI DI VERONELLI 2007**  
*Veronelli Editore*

Sagrantino di Montefalco 2001

91/100 ★★★



**VINI ITALIANI 2007**  
*L'Espresso Editore*

Sagrantino di Montefalco 2001

14.0/20 🍷🍷🍷🍷



**ANNUARIO DEI MIGLIORI VINI ITALIANI 2007**  
*Luca Maroni Editore*

Sagrantino di Montefalco 2001

IP 86



## 2006 Awards & Reviews



90/100 » **Sagrantino di Montefalco 2000** • "Imagine being inside a gingerbread house and breath in slowly. Christmas spice, nutmeg, clove, cinnamon and everything nice shape a divine aromatic ensemble. The structure is solid but not overwhelming. Put aside for this holiday season and drink by the fireplace" - ML



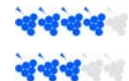
**VINI D'ITALIA 2006**  
*Gambero Rosso Slow Food*

Sagrantino di Montefalco 2000



**DUEMILAVINI 2006**  
*Associazione Italiana Somelier*

Sagrantino di Montefalco 2000  
Rosso di Montefalco 2003



**I VINI DI VERONELLI 2006**  
*Veronelli Editore*

Sagrantino di Montefalco 2000  
Rosso di Montefalco 2003

88/100 ★★★  
87/100 🍷



**VINI ITALIANI 2006**  
*L'Espresso Editore*

Sagrantino di Montefalco 2000

13.5/20 🍷🍷🍷🍷



**GUIDA DEI VINI ITALIANI 2006**  
*Luca Maroni Editore*

Sagrantino di Montefalco 2000  
Rosso di Montefalco 2003

83 IP  
82 IP

## 2005 Awards & Reviews



**VINI D'ITALIA 2005**  
*Gambero Rosso Slow Food Editore*

Sagrantino di Montefalco 1999  
Rosso di Montefalco 2001

