

Production Regulation for Sagrantino di Montefalco DOCG

Controlled and guaranteed designation of origin for Montefalco wine – *Production Regulation Ministerial Decree 5 November 1992*

Article 1

The “Montefalco” controlled and guaranteed designation of origin is reserved for “Montefalco” Sagrantino red wine, in the dry (secco) and raisin (passito) types, which meets the conditions and requirements established in this production regulation.

Article 2

The “Montefalco” controlled and guaranteed designation of origin is reserved for the wine named in Art. 1 obtained from grapes coming from vineyards of the Sagrantino variety.

Article 3

The grapes used for the production of “Montefalco” DOCG wine must be grown in the production zone indicated below which includes the entire administrative territory of the Commune of Montefalco and part of the territory of the Communes of Bevagna, Gualdo Cattaneo, Castel Ritaldi and Giano dell’Umbria in the Province of Perugia. This zone is thus delimited:
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Article 4

The environmental and cultivation conditions of the vineyards for the production of the wine named in Art. 1 must be those which are traditional to the zone, and in any case, which are suitable for giving the specific characteristics to the grapes and the wines. Those which are therefore considered eligible are solely hilly terrains with a good exposure to sunlight, with the exclusion of the bottoms of valleys. The planting distances, planting systems and pruning methods must be those generally used or, in any event, which will not modify the characteristics of the grapes and the wines. No type of forcing may be carried out. The maximum grape yield allowed for the production of “Montefalco” DOCG wines must not be greater than 8,000 kg per hectare of specialized vineyard. The yield must be brought within the maximum yield per hectare limit indicated above, even in exceptionally favorable years, by the careful selection of the grapes, provided that the total production of the vineyard does not exceed the quantity indicated above by more than 20%. The Region of Umbria may establish, through its own decree and having consulted with the interested trade organizations each year, prior to the harvest and taking into account the environmental growing conditions, a maximum production limit of grapes per hectare lower than that set by this production regulation, promptly informing the Ministry of Agricultural and Forestry and the National Commission for the Protection of the Designation of Origin of Wines. The grapes described in Art. 2 to be used for making wine must ensure that the “Montefalco” Sagrantino DOCG wine will have a minimum natural alcohol content of 12.5% by volume; this limit remaining effective, the grapes to be used for the production of “Montefalco” Sagrantino “Passito” must, after drying, ensure a minimum natural alcohol content of 14% by volume.



Article 5

The vinification and mandatory aging operations must be done within the communes included, even if only partially, in the production zone described in Art. 3. Furthermore, the Ministry of Agricultural and Forestry shall have the authority to allow that said operations be carried out also within the territorial limits of the Communes of Foligno and Spoleto and, for aging only, in the Commune of Marsciano in the Province of Perugia on the condition that this is for preexisting cases of single or associated wineries that were already vinifying or aging at the time when this production regulation went into effect. The maximum yield of grapes into wine must not exceed: 65% for the “Montefalco” Sagrantino “Secco” and 45%, referring to weight of the fresh grapes, for the “Passito” type. Should the grape-wine yield exceed the above limits, the surplus amounts shall not have the right to the respective controlled and guaranteed designations of origin.

For vinification, only those honest and regular winemaking methods right and proper for giving the wine its particular characteristics shall be allowed. “Montefalco” Sagrantino “Secco” may not be made available for consumption before having been aged at least 30 months, of which at least 12 months in wooden casks. “Montefalco” Sagrantino “Passito” may not be made available for consumption before having been aged at least 30 months.

The aforesaid aging periods shall begin as of December 1st of the year the grapes were grown.

Article 6

Upon being made available for consumption, “Montefalco” Sagrantino “Secco” wine must have the following characteristics:

- color: intense ruby red, at times with purple overtones and tending toward garnet with aging;
- aroma: delicate, characteristic, recalls that of blackberries;
- flavor: dry, harmonious;
- total minimum alcohol content by volume: 13%;
- minimum total acidity: 5 per mill;
- minimum net dry extract: 26 per mill.

Upon being made available for consumption, “Montefalco” Sagrantino “Passito” wine must have the following characteristics:

- color: vivid ruby red, at times with purple overtones and tending toward garnet with aging;
- aroma: delicate, characteristic, recalls that of blackberries;
- flavor: lightly sweet, harmonious, pleasant;
- total minimum alcohol content by volume: 14.5%;
- minimum residual sugar: 30 g;
- minimum total acidity: 5 per mill;
- minimum net dry extract: 30 per mill.

The Ministry of Agricultural and Forestry shall have the authority, by its own decree, to change the aforesaid limits for acidity and dry extract.

Article 7

In the designation and presentation of “Montefalco” Sagrantino controlled and guaranteed designation of origin wine, notwithstanding the measures established by Articles 1 and 6 of this regulation the name of the variety “Sagrantino” may appear, followed by the specification “di Montefalco.” In any event the name of the variety must appear on the label at the same height as the geographic name “Montefalco” or else below the phrase “denominazione di origine controllata e garantita” and thus it cannot be inserted between this phrase and the name “Montefalco”; in addition, the name “Sagrantino” must appear on the label in characters having a size not larger than those used for the designation of origin “Montefalco,” evident in a like manner and reproduced on the same color base. In the designation of “Montefalco” DOCG wine the type specifications “Secco” and “Passito” must appear below the phrase “denominazione di origine controllata e

garantita” and must be written in characters having a size not larger than those used for the designation of origin “Montefalco,” evident in a like manner and reproduced on the same color base. It is prohibited to use together with the “Montefalco” controlled and guaranteed designation of origin any additional qualification other than those provided for in this production regulation, including therein the adjectives “superiore” (superior), “riserva” (reserve), “extra” (extra) “fine” (fine), “selezionato” (selected), and the like. It is permitted to use indications that refer to names, company names, private brands that do not have a laudatory meaning and that do not deceive the purchaser. Indications tending to specify the agricultural activity of the bottler, such as “viticoltore” (winegrower) “fattoria” (farm), “tenuta” (estate), “podere” (estate), “cascina” (farmhouse) and other similar terms are permitted in conformity with the EEC and national provisions regarding wines. It is also permitted to use additional geographic indications and place names that refer to administrative units, hamlets, areas and districts where the grapes used to make the wine thus named were grown, under the conditions provided for by Ministerial Decree 22 April 1992. On the bottles or other receptacles containing “Montefalco” DOCG wine there must appear the truthful and documentable indication of the year of grape production.

Article 8

For the purposes of the utilization of the DOCG (controlled and guaranteed designation of origin), “Montefalco” wine, pursuant to Art. 13, paragraph 1, of Law no. 164/92, must be subjected to a chemical, physical and organoleptic analysis during the production stage and to an additional organoleptic test prior to bottling in conformity with the regulations set forth by the Ministry of Agricultural and Forestry.

“Montefalco” DOCG wine must be made available for consumption in glass bottles or other glass containers having a capacity not greater than 5 liters, provided with a State seal applied in a manner so as to prevent the contents from being extracted without the breaking of said seal, pursuant to Art. 23 of Law no. 164/92. The containers described above must be closed with cork stoppers and, as regards the type and covering, appropriate to the traditional characteristics of fine wine.

Article 9

Whoever produces, sells, offers for sale or otherwise distributes for consumption wine with the “Montefalco” controlled and guaranteed designation of origin that do not meet the conditions and requirements established by this production regulation shall be prosecuted as according to Articles 28, 29, 30 and 31 of Law 10 February 1992, no. 164.