



## Sator Gran Maestro

**General Notes:** The SATOR GRAN MAESTRO wine was born as a limited edition, numbered bottles produced only in important years. It comes from the careful selection in the vineyard of the Tintilia grapes, a few bunches left on the plant to wither in the 3 rows best exposed, then to be late harvested in November. Since 1860 the Cianfagna family is dedicated to agricultural production. The winery was founded in 1999. Vincenzo Cianfagna inherited the holding of Pasquale, his father. The goal of Vincenzo Cianfagna is to enhance and innovate the family tradition. The choices are devoted to obtaining a high-quality wine, genuine and unique, obtained by processing grapes that are exclusively produced by the family, and obviously lovingly cured. The meticulous control of all stages of production, from the vineyard to the bottle, takes place in the beautiful hills of Molise, surrounded by incredible landscapes. Production process: It has a steel refinement of at least 30 months and then rest in French tonneaux for another 6 months before being bottled

**Gastronomical Matching:** The Tintilia del Molise wine goes well with savory first courses, red meats and aged cheeses, and is an excellent match for all the recipes of the local culinary tradition, where savory dishes such as kid and mutton play a leading role.

## Product Description

**Winery:** Cianfagna

**Region:** Molise

**Grape:** Tintilia del Molise

**Production Area:** Acquaviva Collecroce (Campobasso)

**Appellation:** Tintilia del Molise DOC.

**Harvest Period:** October

**Soil:** Clay and stony

**Plant Breeding:** Spurred Cordon

**Serving Temperature:** 16-18°C.

**Alcohol Strength:** 14,5%

**Tasting notes:** Color: Beautiful ruby red with nuances tending to mature Nose: Powerful wine with great aromas such as Eucalyptus leaves, Violet, Cyclamen, Plum, Blackberry, Black Cherry, Raspberry, Blueberry, Vanilla, Black Pepper, Chocolate, Tobacco Palate: The wine is full, enveloping and complex in its hints that evolve from ripe fruit to jam, with light spicy and toasted notes. The well-known alcoholic note is well supported by the present and elegant tannic component.

