

UMBRIA



Umbria, “the green heart of Italy”, is one of the smallest regions in the country and it is the only one that is landlocked. It is mainly hilly and mountainous and the river Tiber flows in the middle. Be sure to include this region during one of your trips to Italy: its artistic and natural sights are breathtaking, the food is divine and the wines are wonderful! Every time one visits this region one discovers something new: did you know, for example, that there is a whole underground town below Orvieto? The “Orvietani” used to hide there in the old days during sieges sometimes for months. There is also a flower mill dating back to the Medieval times! Or, if you like water sports, go rafting or kayaking on the Nera river which is right under the Marmore falls (165 meters high). Each town of this region is a jewel and luckily modern urbanization has not been so disruptive as it has been in other parts of Italy.

The history of wine here is ancient: the Etruscans grew vines since the VII Century B.C. and the wine was used for religious purposes. Viticulture was then continued by the Romans and by the Cistercian monks and by the followers of Saint Benedict of Norcia. The Papal States ruled from the XIV till the XVIII Century and the wines of Orvieto in particular were the ones appreciated by the various popes. Luca Signorelli, who painted the beautiful frescoes of the Duomo of Orvieto, was granted 1,000 litres every year of the local wine as payment for his services. In those days vinification took place in subterranean tuff (“tufo”) caves where the temperature was low and even throughout the year. Consequently the alcoholic fermentation never was completed and the wines remained sweet.

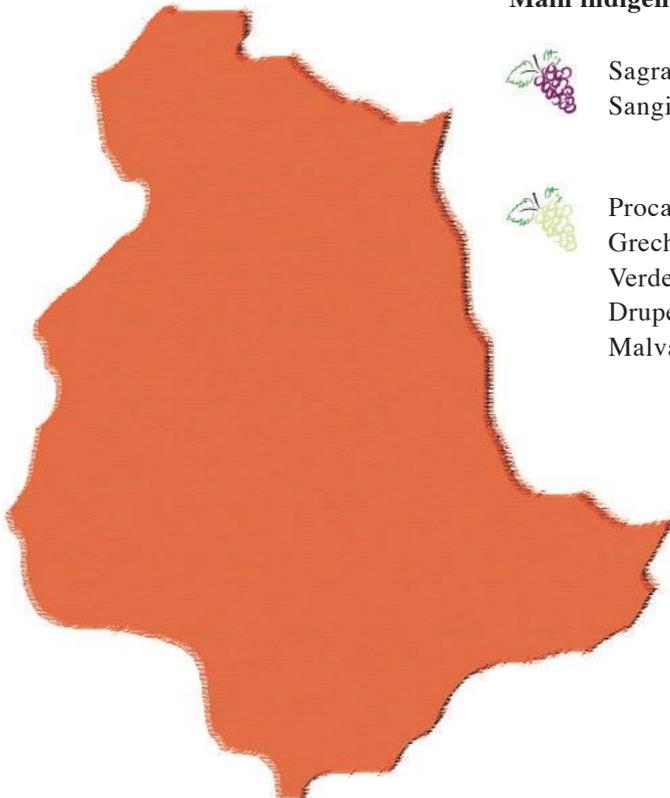
To experience Umbrian cuisine is like going back in time: all dishes have a different, more authentic, taste. This region is famous for its pork products and Norcia is renowned for its delicious prosciutto and various other cured pork meat products. “Norcino” (inhabitant of the town of Norcia) has become a synonym for a person who cures pork meat. One can also find heavenly black and white truffles. Try the mouth watering “bruschetta al tartufo” (toasted slices of bread with black truffles, garlic and olive oil) or the “pizza pasqualina” a sort of “panettone” made with cheese that is eaten at Easter. Although Umbria is famous for meat and game, one can find very good freshwater fish in the delightful little towns around the Trasimeno lake.

Our portfolio offers you the wines of the Fratelli Pardi estate in Montefalco, an historical Umbrian town with an ancient viticultural and winemaking tradition. ♦





Main indigenous varietals



-  Sagrantino
Sangiovese
-  Procanico
Grechetto
Verdello
Drupeggio
Malvasia Toscana





FRATELLI PARDI Cantina

Umbria



The origin of Sagrantino is uncertain: in *Naturalis Historia* Pliny the Elder mentioned the Itriola grape grown within the area where Sagrantino di Montefalco is now produced, but it is likely that this varietal was brought by the Franciscan monks returning from their travels in Asia Minor in the XIV-XV century.

Montefalco, one of the few towns in Italy where vineyards were planted within the city walls, boasts a very old tradition in viticulture and winemaking: already in 1400s laws regulated this sector and starting from 1640 the beginning of harvest was established by a decree of the town council.

Moreover, the agricultural planning of the XV century can be seen in the wonderful frescoes by Benozzo Gozzoli of the Monastery of San Francesco, in the cellars of which the great-grandparents of the present owners used to vinify their grapes from 1919 to 1945. The wines were then sold throughout Umbria and in the Vatican City. After 1945 the family decided only to sell grapes up to 2002 when a new winery was established and wine started being bottled again.

The Pardi family has owned a textile factory for three generations, the only one in Umbria where cotton and linen are still woven with traditional mechanical looms, and the same passion and research for beauty and perfection can be now found in the wines. Six different wines are made: a Sagrantino secco (matured in wood for 18 months, robust, but elegant, with a fantastic nose of red berries with slightly spicy notes); “Sacrantino” a single vineyard Sagrantino secco (matured in wood for 18 months); a Sagrantino Passito (made with grapes that are dried for two months on straw mats before being pressed, it is sweet, intense, fruity, ideal with desserts or cheese); a delicious Montefalco Rosso (a blend of mainly Sangiovese with Cabernet Sauvignon, Merlot and Sagrantino), a Montefalco Bianco (70% Grechetto, 30% Chardonnay), a Trebbiano Spoletino and a Grechetto. ◇





Sagrantino di Montefalco DOCG

Zone: *Montefalco*
Varietal: *100% Sagrantino*
Vineyard Ext.: *6.93 hectares*
Average Prod.: *12,000 bottles*



Type of Viticulture: Integrated / Sustainable

Montefalco Rosso DOC

Zone: *Montefalco*
Varietals: *70% Sangiovese, 15% Sagrantino, 15% Merlot and Cabernet Sauv.*
Vineyard Ext.: *3.3 hectares*
Average Prod.: *32,000 bottles*



**MONTEFALCO
ROSSO**
DENOMINAZIONE DI ORIGINE CONTROLLATA

Montefalco Bianco DOC Colle di Giove

Zone: *Montefalco*
Varietals: *70% Grechetto, 30% Chardonnay*
Vineyard Ext.: *0.8 hectares*
Average Prod.: *5,000 bottles*



**COLLE DI GIOVE
MONTEFALCO BIANCO**
DENOMINAZIONE DI ORIGINE CONTROLLATA

Sagrantino di Montefalco Passito DOCG

Zone: *Montefalco*
Varietal: *100% Sagrantino*
Vineyard Ext.: *6.93 hectares*
Average Prod.: *3,000 bottles*

**SAGRANTINO
DI MONTEFALCO
PASSITO**
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA