



# Montefalco Sagrantino Etnico

Montefalco Sagrantino  
D.O.C.G.



<b>Trade Name:</b>	Etnico
<b>Product name:</b>	Montefalco Sagrantino D.O.C.G.
<b>Wine variety:</b>	Sagrantino 100%
<b>Soil:</b>	calcareous clay
<b>Terrain:</b>	hilly
<b>Type of cultivation:</b>	spur cordon - Guyot
<b>Plants per hectare:</b>	5.000
<b>Yields per hectare:</b>	6.000 Kg of grapes
<b>Production per year:</b>	10.000 bottles
<b>Vinification:</b>	in part for a day, in part for 2 weeks at a controlled temperature
<b>Maturation:</b>	in oak casks for 12 months
<b>Bouquet:</b>	intense and fruity, with hints of woodland groundcover
<b>Palate:</b>	tannin-velvety and intense, persistent, fruity taste
<b>Colour:</b>	ruby red with hints of pomegranate
<b>Shelf life:</b>	long
<b>As an accompaniment to:</b>	red meats, game and mature cheeses
<b>Packaging:</b>	6 x 0,75 lt horizontal bottles



The grapes are produced in a vineyard cultivated almost entirely with horses.



Wines which do not use animal protein in the vinification process.

## DI FILIPPO

vini biologici

Di Filippo Azienda Agraria s.s.

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