



# Montefalco Sagrantino Passito

Montefalco Sagrantino Passito  
D.O.C.G.



<b>Trade name:</b>	Montefalco Sagrantino Passito
<b>Product name:</b>	Montefalco Sagrantino Passito DOCG
<b>Grape varieties:</b>	Sagrantino 100%
<b>Soil:</b>	calcareous-clay
<b>Land:</b>	hilly
<b>Plants per hectare:</b>	5.000
<b>Yield per hectare:</b>	1.000-1.500 litres per hectare
<b>Production technique:</b>	withering of approximately 2 months. Winter production with 3-4 weeks maceration
<b>Colour:</b>	ruby red with pomegranate hues as the wine matures
<b>Palate:</b>	Intense and complex with scent of blackberry and fruit of the forest
<b>Bouquet:</b>	Sweet and fruity, with intense and velvety tannin quality
<b>Alcohol:</b>	15-16%
<b>As an accompaniment to:</b>	sweet biscuits, chocolate biscuits, game and strong red meats
<b>Shelf life:</b>	long
<b>Packaging:</b>	6 vertical bottles of 375 ml



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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