



Montefalco Sagrantino Etnico

Montefalco Sagrantino
D.O.C.G.



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

DI FILIPPO

vini biologici

Di Filippo Azienda Agraria s.s.

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