DI FILIPPO
Organismo Agricolo



Montefalco Sagrantino

Montefalco Sagrantino

D.O.C.G.

Trade name:	Montefalco Sagrantino
Name:	Montefalco Sagrantino D.O.C.G.
Grape varieties:	Sagrantino 100%
Soil:	clayey-calcareous
Land:	hilly
Type of cultivation:	Spur cordon - Guyot
Plants per hectare:	5000
Yield per hectare:	4.000 - 5.000 Kg grapes
Annual production:	10.000 bottles
Vinification:	with prolonged traditional maceration
Maturation:	in oak casks for 24 months
Perfume:	intense red berry with a hint of flint and woody undertones
Palate:	full and persistent, with velvety and strong tannic flavour
Colour:	ruby red tending to garnet with ageing
Duration:	long
As an accompaniment to:	game and mature cheeses
Packaging:	6 x 0,75 lt horizontal bottles

Di Filippo Azienda Agraria s.s.
Vocabolo Conversino 153
CANNARA PG ITALIA

www.vinidifilippo.com