DI FILIPPO
Organismo Agricolo



VEGAN

Montefalco Sagrantino Etnico

Montefalco Sagrantino D.O.C.G.

Trade name:	Etnico
Name:	Montefalco Sagrantino D.O.C.G.
Grape varieties:	Sagrantino 100%
Soil:	calcareous clay
Land:	hilly
Type of cultivation:	spur cordon - Guyot
Plants per hectare:	5.000
Yield per hectare:	6.000 Kg of grapes
Annual production:	10.000 bottles
Vinification:	in part for a day, in part for 2 weeks at a controlled temperature
Maturation:	in large oak casks and barriques for 12 months
Perfume:	intense and fruity, with hints of woodland groundcover
Palate:	tannin-velvety and intense, persistent, fruity taste
Colour:	ruby red with hints of pomegranate
Duration:	long
As an accompaniment to:	red meats, game and mature cheeses
Package:	6 x 0,75 lt horizontal bottles

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

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