DI FILIPPO
Organismo Agricolo



VEGAN

Montefalco Sagrantino Passito

Montefalco Sagrantino Passito D.O.C.G.

Trade name:	Montefalco Sagrantino Passito
Product name:	Montefalco Sagrantino Passito D.O.C.G.
Grape varieties:	Sagrantino 100%
Soil:	calcareous-clay
Land:	hilly
Plants per hectare:	5000
Yield per hectare:	1.000-1.500 litres per hectare
Annual production:	1000 bottles
Production technique:	withering of approximately 2 months. Winter production with 3-4 weeks maceration
Maturation:	stainless steel tanks
Colour:	ruby red with pomegranate hues as the wine matures
Palate:	Intense and complex with scent of blackberry and fruit of the forest
Bouquet:	Sweet and fruity, with intense and velvety tannin quality
Alcohol:	15-16%
As an accompaniment to:	sweet biscuits, chocolate biscuits, game and strong red meats
Shelf life:	long
Packaging:	6 vertical bottles of 375 ml

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

www.vinidifilippo.com