DI FILIPPO
Organismo Agricolo



VEGAN

Sallustio

Montefalco D.O.C. Rosso Riserva

Trade name:	Sallustio
Name:	Montefalco D.O.C. Rosso Riserva
Grape varieties:	Sangiovese 60%, Barbera 25%, native Umbrian grape 15%
Soil:	clayey-calcareous
Land:	hilly
Type of cultivation:	Spur cordon - Guyot
Plants per hectare:	5000
Yield per hectare:	8000 Kg grapes
Annual production:	6000 bottles
Vinification:	traditional red with a brief passage on Sagrantino pomace
Maturation:	12 months in small oak, refines for 18 months in steel and few months in the bottle
Perfume:	spicey, with tobacco undertones
Palate:	persistent, tannic,becomes smoother with ageing
Colour:	ruby red, tending to garnet with ageing
Duration:	10/15 years
As an accompaniment to:	red meats, cold hams and salami, 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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