



MONTEFALCO SAGRANTINO PASSITO

Montefalco Sagrantino Passito
D.O.C.G.



Trade name:	Montefalco Sagrantino Passito
Product name:	Montefalco Sagrantino Passito DOCG
Grape varieties:	Sagrantino 100%
Soil:	calcareous-clay
Land:	hilly
Plants per hectare:	5.000
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



Wines which do not use animal protein in the vinification process.

DI FILIPPO
VINI BIOLOGICI

Di Filippo Azienda Agraria s.s.

Vocabolo Conversino, 153 - 06033 Cannara (Pg) - Italia - Tel. +39 0742 73 12 42 - Fax +39 0742 84 05 51
info@vinidifilippo.com - www.vinidifilippo.com