



Montefalco Sagrantino

Montefalco Sagrantino
D.O.C.G.



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|--------------------------------|-------------------------------------------------------------|
| Trade name: | Montefalco Sagrantino |
| Product 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: | 5.000 |
| 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 |
| Bouquet: | 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 |
| Shelf life: | long |
| As an accompaniment to: | game and mature cheeses |
| Packaging: | 6 x 0,75 lt horizontal bottles |

DI FILIPPO

vini biologici

Di Filippo Azienda Agraria s.s.

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