



Montefalco Sagrantino

Montefalco Sagrantino
D.O.C.G.



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



The grapes are produced in a vineyard cultivated almost entirely with horses.



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

DI FILIPPO

vini biologici

Di Filippo Azienda Agraria s.s.

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