

FATTORIA  
**ColSanto**  
*Vini Montefalco*

**RURIS** – IGT Umbria

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**GENERAL DATA:**

**Vineyards:** located at Montarone in the municipality of Bevagna.

**Origin of ground:** alluvial

**Kind of ground:** clay and lime

**Grape:** Sangiovese and Sagrantino

**Vines per hectare:** 7000

**Type of cultivation:** Cordon trained

**HARVEST:**

The grapes are harvested by hand using boxes followed by gentle destemming.

**VINIFICATION AND REFINING:**

The fermentation takes place at a controlled temperature of 23°C on the skins for fifteen days.

There follows the malolactic fermentation, 70% inside the barriques and 30% in steel tanks. Ten months of maturing follow, 70% in barriques and 30% of the product in steel tanks.

At the end of this period, the wine is assembled and bottled.

**ORGANOLEPTIC CHARACTERISTICS:**

It has an intense ruby red color, with a fruity bouquet, ranging from spices to wild berries. Tannins are soft and the aftertaste is long.

**FURTHER INFORMATION:**

**Drink with:** pasta dishes with ragout, all types of meat and poultry, mature cheeses.

**Longevity:** 6-8 years.

**Serve at:** 17-18°C

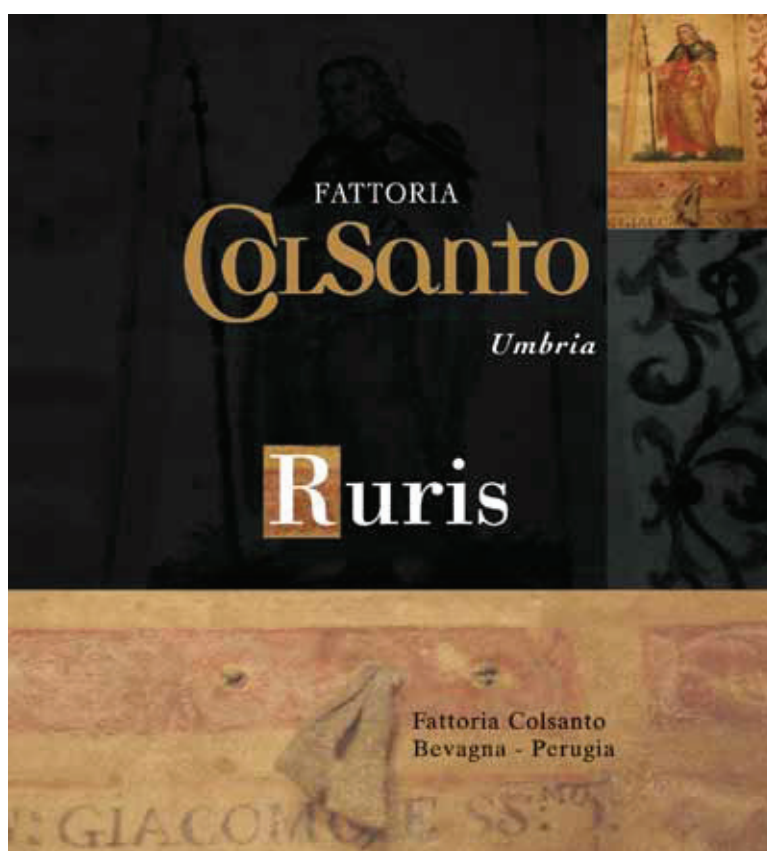
AZIENDE AGRICOLE

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