

FATTORIA
ColSanto
Vini Montefalco

SAGRANTINO – DOCG Montefalco



GENERAL DATA:

Vineyards: located at Montarone in the municipality of Bevagna.

Origin of ground: alluvial

Type of ground: Clay, lime

Grape: Sagrantino

Vines per hectare: 7000

Type of cultivation: Bilateral cordon trained

HARVEST:

The grapes are harvested at the beginning of October 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 is then the malolactic fermentation, of which 70% takes place inside wooden casks and 30% in steel tanks.

Fifteen months of maturing follows in wooden casks. After this period the wine is put in steel tanks for a further 12 months' maturing.

At the end of this period, the wine is assembled and bottled, followed by a further period of refining in the bottle.

ORGANOLEPTIC CHARACTERISTICS:

The wine has a deep, intense garnet red color. Its bouquet ranges from tobacco to red berries to spices. It is complex on the palate and has a lot of powerful, but soft, tannins.

FURTHER INFORMATION:

Drink with: mature cheeses, red meat and game.

Longevity: 15-20 years.

Serve at: 18°C.

AZIENDE AGRICOLE

LIVON

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