

# CÒLPETRONE



## MONTEFALCO SAGRANTINO PASSITO DOCG

*Denominazione di Origine Controllata e Garantita*

**PRODUCTION AREA:** Gualdo Cattaneo (PG)

**GRAPES:** Sagrantino 100%

**VINIFICATION:** grapes are manually harvested and left to dry in the racks at controlled temperature and humidity until a correct concentration; fermentation and maceration at controlled temperature (24°-28° C); after the racking, wine will proceed the ageing on its own fine lees for about 6 months

**TASTING NOTES:** full palate, sweet, with a slight initial tannic, good persistence. To serve between 14° C and 16° C, in tulip-shaped glasses. Perfect with dried fruit, apple strudel and chocolate cake