

CÒLPETRONE



MONTEFALCO SAGRANTINO DOCG

Denominazione di Origine Controllata e Garantita

PRODUCTION AREA: Gualdo Cattaneo (PG)

GRAPES: Sagrantino 100%

VINIFICATION: fermentation and maceration at controlled temperature (24°-28° C) with daily pumping over and délestage; at the end of alcoholic fermentation, maceration period is continued bringing the temperature to 29° C; after the racking, wine is transferred into French oak barrels. In compliance with production specifications (total ageing of 37 months, of which 12 months in wood and at least 4 months in the bottle), Sagrantino is aged in wood for 12 months followed by long ageing in steel tanks and bottle.

TASTING NOTES: decisive, strong, tannic concentration evident, above all when still young. To serve in large glasses at 18° C. Perfect for roasted red meats, rich and elaborate dishes, aged cheeses.