

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); upon racking, the wine continues its ageing in accordance with the production regulation, which provides for a total of 37 months, of which at least 4 months in the bottle.

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