

CÒLPETRONE



“Ò DI 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 (max 28° C) with daily pumping; at the end of alcoholic fermentation, maceration period is continued bringing the temperature to 32° C for some days doing the racking at the right level of polyphenolic extraction. Wine is then transferred into oak barrels. In accordance with production specifications (total ageing of 37 months, of which 12 months in wood and at least 4 months in the bottle), Ò di Còlpetrone is aged in wood for 12 months followed by long ageing in steel tanks and bottle.

TASTING NOTES: intense ruby red with garnet reflections. Intense and complex at the nose with spicy and red fruit jam notes in evidence. On the palate is powerful and thick with a long last finish. To serve in large glasses at 18 ° C. Perfect with roasted red meats, game, rich and elaborate dishes and aged cheeses