



MONTEFALCO SAGRANTINO

Montefalco Sagrantino DOCG
2016

GRAPE VARIETIES

100% Sagrantino di Montefalco

TRAINING SYSTEM

Guyot – 5.000 stumps/hectare

HARVEST

First half of October

YIELD

70 quintals/hectare

WINEMAKING

The grapes are carefully selected and the wines made in stainless steel vats where the musts are left for 10 days to macerate with their peels, the fermentation occurs naturally with controlled temperatures

AGING

30 months in large Slavonian oak barrels (50 Hl) and 10 months in the bottle

SIZE

750 ml

PACKAGING

6-pack / Natural cork

ALCOOL

15,0%

