

TABARRINI

MONTEFALCO



CAMPO ALLA CERQUA

MONTEFALCO SAGRANTINO

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

Stony soil, looser and lighter than the other vineyards, an easterly exposure, and aging in large barrels make this Sagrantino the bastion of elegance in Cantina Tabarrini. Cool, relaxed, distinctly mineral, it combines the individual identity of the grape with a joyous but very aromatic complexity. Marketed no less than four years after harvest.

Appellation	D.O.C.G.
Produced In	Montefalco
Grapes	100% Sagrantino
Exposure	South-East
Year of Vineyard Planting	1997
Altitude	420 s.m.l.
Training System	Guyot
Vines per Hectare	4.000
Soil Type	Brackish, mineral soil full of river pebbles
Production per Hectare	4 tons
Vinification	Soaking on the skins for over a month
Aging	36 months in French oak barrels
Aging in the Bottle	12 months
Bottles Produced per Year	1.800

