

TABARRINI

MONTEFALCO



COLLE GRIMALDESCO

MONTEFALCO SAGRANTINO

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

The first Sagrantino, the one that brought Giampaolo Tabarrini initial critical acclaim. The grapes come from clayey, silt-rich soil, well exposed to the South-East, guaranteeing perfectly ripened grapes and a powerful balanced wine that is refined in big oak cask and is marketed no less than four years after harvest. Sagrantino class, dynamism, flavour and depth.

Appellation	D.O.C.G.
Produced In	Montefalco
Grapes	100% Sagrantino
Exposure	South, South-East
Year of Vineyard Planting	1998
Altitude	420 s.m.l.
Training System	Guyot
Vines per Hectare	5.500
Soil Type	Sandy, muddy, with some clay and river stones
Production per Hectare	4 tons
Vinification	Soaking on the skins for over a month
Aging	36 months in oak barrels
Aging in the Bottle	12 months
Bottles Produced per Year	14.000

