

TABARRINI

MONTEFALCO



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DENOMINAZIONE DI ORIGINE CONTROLLATA

ROSSO

This is not Sagrantino's younger brother; it is a wine in its own right, with great dignity and much potential. The fusion of traditional grapes, Sangiovese and Sagrantino - along with the precious input of Barbera - ensure this wine has the makings of a future Montefalco classic.

Appellation	D.O.C.
Produced In	Montefalco
Grapes	Mostly Sangiovese, with the addition of Barbera and Sagrantino
Exposure	South-East
Year of Vineyard Planting	1992
Altitude	420 s.m.l.
Training System	Guyot
Vines per Hectare	5.500
Soil Type	Sandy, muddy, with some clay and river pebbles
Production per Hectare	5.5 tons
Vinification	Soaking on the skins for over a month
Aging	18 months in big cask and French oak barrique
Aging in the Bottle	12 months
Bottles Produced per Year	23.500

