



CAMPO ALLA CERQUA

Montefalco Sagrantino

denominazione di origine controllata e garantita

The stony soil of the Cerqua vineyard is looser and lighter than that of Grimaldesco or Macchie and enjoys easterly exposure. Aging in large barrels makes this Sagrantino one of Tabarrini's most elegant wines. It's also a clean, relaxing wine, rich in minerality, with great aromatic complexity, that succeeds in uniting the vineyard's strong identity. Only a hectare of vines for fewer than 2,000 bottles per harvest!

Appellation	Montefalco Sagrantino DCG
Production Area	Montefalco
Grape Varieties	100% Sagrantino
Vineyard Exposure	South-East
Year of Planting	1997
Altitude	400 a.s.l.
Training System	Guyot
Numbers of Plants per hectare	4.000
Characteristics of the soil	Silty, clay. Loose with a high number of river stones
Yield per Hectare	35 quintals
Vinification	Skins contact for over 1 month
Aging of wine	At least 36 months in French oak barrels
Aging in bottle	12 months
Number of bottles produced	2.000

