



COLLE GRIMALDESCO

Montefalco Sagrantino
denominazione di origine controllata
e garantita

Tabarrini's first Sagrantino, which immediately hit the headlines. The grapes come from silt-rich clay soil with excellent exposure to the South-East to guarantee perfectly mature grapes for a powerhouse of a wine but also balanced. It's aged in large barrels and released a minimum of four years after harvest

Appellation	Montefalco Sagrantino DCG
Production Area	Montefalco
Grape Varieties	100% Sagrantino
Vineyard Exposure	East / South-East
Year of Planting	1998
Altitude	390 a.s.l.
Training System	Guyot
Numbers of Plants per hectare	4.500
Characteristics of the soil	Silty, clay, loose.
Yield per Hectare	40 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	6.000

