



COLLE ALLE MACCHIE

Montefalco Sagrantino
denominazione di origine controllata
e garantita

If Tabarrini's wines are considered extreme, this one goes beyond! A product of clay-rich soil and magnificent Southern exposure, this wine is made from grapes of exceptional maturity. Refined exclusively in large barrels and for long months in bottles, the Colle alle Macchie is a strong, powerful and complex red of superb longevity that improves with age.

Appellation	Montefalco Sagrantino DCG
Production Area	Montefalco
Grape Varieties	100% Sagrantino
Vineyard Exposure	South
Year of Planting	1997
Altitude	420 a.s.l.
Training System	Guyot
Numbers of Plants per hectare	4.000
Characteristics of the soil	Clay
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	3.000

