



MONTEFALCO SAGRANTINO PASSITO

denominazione di origine controllata
e garantita

A wine traditionally known for its excellence, this passito version of Sagrantino is a fascinating and rare gem of a wine. The grapes are rack-dried for at least three months after harvest and then pressed to obtain this sweet and precious nectar.

Appellation	Montefalco Sagrantino Passito DOCG
Production Area	Montefalco
Grape Varieties	100% Sagrantino
Vineyard Exposure	South-East
Year of Planting	1997
Altitude	420 a.s.l.
Training System	Guyot
Numbers of Plants per hectare	4.000
Characteristics of the soil	Silty, clay, loose.
Yield per Hectare	40 quintal
Vinification	Skins contact for 1 month, after a period of natural drying of at least 60 days
Aging of wine	96 months in French oak barrels
Aging in bottle	12 months
Number of bottles produced	600 of 375ml

