

COLPETRONE



MONTEFALCO SAGRANTINO DOCG

Denominazione di Origine Controllata e Garantita

PRODUCTION AREA: Gualdo Cattaneo (PG)

GRAPES: Sagrantino 100%

VINIFICATION: grapes are harvested by keeping them separated by plot; fermentation and maceration in stainless steel tanks for 15 days at controlled temperature (24°-28° C) with daily pumping and délestage; at the end of alcoholic fermentation, maceration period is continued bringing the temperature to 29° C; after the racking, wine is immediately put into French oak barrels where it will carry out the malolactic fermentation. It will still in wood for 12 months and 6 months in bottle

TASTING NOTES: decisive, strong, tannic concentration evident, above all when still young. To serve in large glasses at 18° C. Perfect for roasted red meats, rich and elaborate dishes, aged cheeses