

Montefalco Sagrantino

DOCG - Campo di Raina

Territory features:

Grape varieties: 100% Sagrantino.

Altitude: 250-300 m above sea level.

Orientation: southeast.

Care of vines: around 5700 plants per hectare.

Training system: spurred cordon, guyot 2,20 x 80.

Vinification and Ageing

Yield per hectare: 60 quintals.

Harvest: by hand.

Harvest period: mid October.

Fermentation and maceration on the skins: 15 days with indigenous yeast in stainless steel.

Ageing: 24 months in large oak barrels (30 HL), 12 months in stainless steel, 12 months in the bottle.

This wine has been neither clarified nor filtered.

Serving temperature: 20°C

