



COLLEPIANO

MONTEFALCO SAGRANTINO DOCG

Variety: 100% Sagrantino

First vintage produced: 1979

Training Techniques: Spurred Cordon
with vine density of 6.000 vines per Ha.
Yield per hectare 5-6 tons

Aging: 22 months in French oak barrique
and minimum 6 months aging in the bottle

Aroma: blackberry jam, pepper, clove and
vanilla, balsamic notes with a hint of powder

Taste: powerful, yet elegant;
bold tannins hint towards long aging

Serving suggestions: roasted meat,
preferably one with a bit of fat content,
game, beef stew. Best served around 64-68 °F

Aging potential: 10-15 years

Size L: 0,375 / 0,75 / 1,5 / 3