
SAGRANTINO DI MONTEFALCO DOCG

2017 | Red Wine



Italy, Umbria

Fattoria Colsanto

Case Size: 6

Deep ruby red in colour, with intense aromas of blackberries and prunes. Balsamic notes of liquorice and mint combined with black pepper, cloves, tobacco and coffee. A complex and well-structured wine, showing smooth tannins and dusty earth notes.

Vinification:

It ferments in stainless steel tanks for 3/4 weeks at a controlled temperature of 23 degrees, followed by maturation in big oak barrels for 36 months and a further bottle ageing.

Grape Varieties: Sagrantino

Classification: DOCG | **ABV:** 15.5% | **Closure:** Natural Cork