

FATTORIA  
**ColSanto**  
*Vini Montefalco*

## SAGRANTINO – DOCG Montefalco

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### GENERAL DATA:

**Vineyards:** located at Montarone in the municipality of Bevagna.

**Origin of ground:** alluvial

**Type of ground:** Clay, lime

**Grape:** Sagrantino

**Vines per hectare:** 7000

**Type of cultivation:** Bilateral cordon trained

### HARVEST:

The grapes are harvested at the beginning of October by hand, using boxes followed by gentle destemming.

### VINIFICATION AND REFINING:

The fermentation takes place at a controlled temperature of 23°C on the skins for fifteen days.

There is then the malolactic fermentation, of which 70% takes place inside wooden casks and 30% in steel tanks.

Fifteen months of maturing follows in wooden casks. After this period the wine is put in steel tanks for a further 12 months' maturing.

At the end of this period, the wine is assembled and bottled, followed by a further period of refining in the bottle.

### ORGANOLEPTIC CHARACTERISTICS:

The wine has a deep, intense garnet red color. Its bouquet ranges from tobacco to red berries to spices. It is complex on the palate and has a lot of powerful, but soft, tannins.

### FURTHER INFORMATION:

**Drink with:** mature cheeses, red meat and game.

**Longevity:** 15-20 years.

**Serve at:** 18°C.

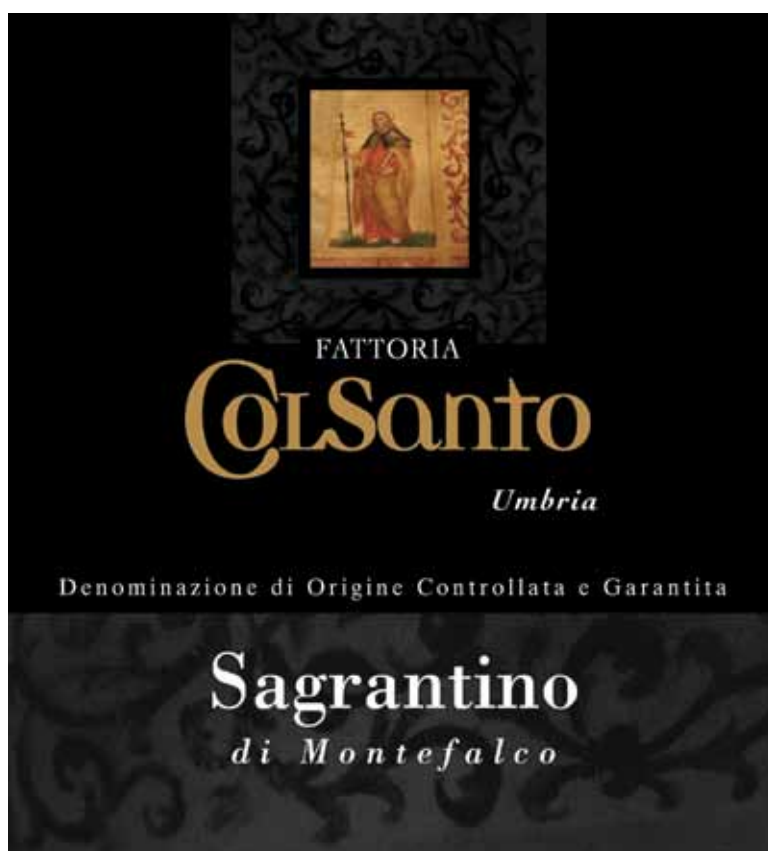
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Azienda Agricola Fattoria ColSanto • Località Montarone – Bevagna (Perugia)  
SEDE AMMINISTRATIVA: Aziende Agricole Livon • Via Montarezza, 33 – Dolegnano • 33048 (Udine) Italy  
Tel: +39 0432.757173 • Fax: +39 0432.757690 • info@livon.it