



Loc.S.Sabino 19 06030 GIANO dell'UMBRIA (PG) tel.e fax 0742 90426
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Vini Montefalco e Olio extra vergine di Oliva Biologici.
Agriturismo "La Casa dei Vini"

MONTEFALCO SAGRANTINO PASSITO DOCG 2002

Le Uve da Agricoltura Biologica
Sagrantino autoctono Umbria vine.

La Produzione del Vino

The better qualità of bunch of grapes are placet on grills for Sun drying until December. After the fermentation from 100 Kg of grapes you obtain 20/25lt. Of dessert wine which is aged in wooden cask for 18 months.

Caratteristiche Organolettiche

In the past the Sagrantino was sweet. It was symbol of Hospitality for special guest, delicious dessert wines For speciale occasions. Today the version passita survives To the fame and the extraordinary commercial success Of the dry version and he proposes whether to clean that He/she knows about ciliegie, petals of faded flowers Cofee's dust. Warm and velvety to the palate, it loses Every ancient rusticità for a voluptuous and dainty sip Rare ancorvhè. As this wine.

Abbinamenti

Bottled dessert wine..

Grado alcolico

15% vol

Temperatura di utilizzo

16-18°C.

Invecchiamento 5/6 anni

