

TENUTA BELLAFONTE

Collenottolo

— 2010 —

Montefalco Sagrantino DOCG

APPELLATION:	Montefalco Sagrantino DOCG
AREA OF PRODUCTION:	Bevagna (Umbria)
GRAPE VARIETY:	100% Sagrantino
VINEYARD AGE:	14 years
ALTITUDE:	260 - 320 mt over sea level
FARMING SYSTEM:	spurred cordon
PLANTING DENSITY:	5000/ha
SOIL TYPE:	clay alternating with marly and arenaceous formations
GRAPE PRODUCTION:	40q/ha
FERMENTATION:	only natural yeasts
RIPENING:	36 months in large slavianian oak barrels
BOTTLE AGING:	10 months
CLARIFICATION:	spontaneous without any filtering
ALCOHOL:	14,5% vol.
NO. OF BOTTLES PRODUCED:	10.850

ORGANOLEPTIC CHARACTERISTICS

Collenottolo 2010 shows an intense and bright ruby red color. The nose is broad and complex, opens on intense shades of berry, lavender and incense on a background of graphite. Great expression of taste marked by a noticeable but supple tannins. The wine demonstrates an interesting and convincing balance between freshness, tannin and caloric note, leaving the mouth fulfilled.



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