

TENUTA BELLAFONTE

Collenottolo

— 2013 —

Montefalco Sagrantino DOCG

APPELLATION:	Montefalco Sagrantino DOCG
REGION:	Bevagna (Umbria)
GRAPES:	100% Sagrantino
VINE AGE:	17 years
ALTITUDE:	900 - 1100 Ft above sea level
VINE TRAINING:	Spurred cordon - Guyot
VINE DENSITY:	5000/ha
SOIL:	clay alternating with marly and arenaceous formations
YIELD PER HECTAR:	40 quintals
VINIFICATION PROCESS:	fermentation only by natural yeast of unpressed berries
AGING PROCESS:	36 months on large Slavonian oak barrels and more than 12 months in bottle
CLARIFICATION:	spontaneous without filtering
ALCOHOL CONTENT:	15% vol.
TOTAL PRODUCTIONS:	17.600 bottles
CELLARING:	up to 20 years
SERVICE TEMPERATURE:	17° - 18°C (64°F)

TASTING NOTES

Deep ruby. The nose reveals fascinating hints of blackberry and blueberry jam with floral perfumes and dark spices. The taste shows strength and balance, it's fresh and tasty, characterized by refined tannins and a fruity finish. A wine of great persistence.



TENUTA **BELLAFONTE**

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