

# COLPETRONE



## PRODUCER PROFILE

Estate owned by:  
Unipol Assicurazioni S.p.a.  
Winemaker: Riccardo Cotarella  
Total acreage of vine: 155 (63 Ha)  
Winery Production: 200,000 bts  
Region: Umbria

## ROSSO DI MONTEFALCO DOC

### WINE DESCRIPTION

Sagrantino is a native varietal of Umbria, which, according to some, was brought to the region by Franciscan monks centuries ago. In the last 30 years, Sagrantino has enjoyed a resurgence in Umbria. Rich in tannins and polyphenols, Colpetrone takes extensive care in the cultivation of Sagrantino order to produce an elegant, balanced wine. This blend can be enjoyed right away, but has enough structure to age 5-6 years.

### TASTING NOTES

Intense ruby red color with purple hints. Ample fruit nose of raspberries with hints of spices and vanilla. On the palate it is full bodied and structured with tannins that complement the wine's roundness and a long flavorful finish.

### FOOD PAIRING

Ideal with white and red meats, burgers, roasts and game.

### VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Rosso di Montefalco DOC
Vineyard size:	63 Ha
Soil composition:	Limy, with clay deposits
Training method:	Spurred cordon
Elevation:	350 m a.s.l.
Vines/hectare:	4,000- 5,000/Ha
Exposure:	South east
Age:	16-17 years
Harvest time:	Early October
First vintage:	1995
Production:	100,000 bottles

### WINEMAKING & AGING

Varietal composition:	70% Sangiovese, 15% Sagrantino, 15% Merlot
Fermentation container:	Stainless steel tanks (10-12 days at 24-28 °C)
Maceration technique:	Daily pumping over; one delestage during alcoholic fermentation/10 days
Type of aging container:	French oak barriques
Length of aging before bottle:	12 months
Length of bottle aging:	6 months

### ANALYTICAL DATA

Alcohol:	14 %
Residual sugar:	1.3 g/l
Acidity:	5.3 g/L
Dry extract:	32.5 g/L

TENUTE DEL CERRO

