

# Ò DI COLPETRONE

## MONTEFALCO SAGRANTINO DOCG



### VINEYARD & PRODUCTION INFO

**Vineyard size:** 1.58 ha

**Soil composition:** soils of silty composition with the presence of clay

**Training method:** spurred cordon

**Elevation:** 1,148 ft a.s.l.

**Vines/ha:** 5,000 vines/ha

**Exposure:** North-West

**Vines age:** 20 years

**Harvest time:** mid October

**First vintage:** 2016



### WINEMAKING & AGING

**Varietal composition:** 100% Sagrantino

**Fermentation**

**Container:** stainless steel

**Length:** 7 days

**Temperature:** 79 °F

**Maceration**

**Technique:** pump overs and delestage

**Length:** 15 days

**Malolactic fermentation:** yes

**Aging**

**Container:** barriques

**Wood:** French oak

**Length:** 12 months

**In bottle:** 6 months



### TECHNICAL DATA

**Alcohol:** 16%

**Residual sugar:** 1.9 g/l

**Acidity:** 5.6 g/l

**Dry extract:** 36.4 g/l



### FOOD PAIRINGS

Perfect with roasted red meats, game, rich and elaborate dishes in general, and aged cheeses.



### TASTING NOTE

Intense ruby red with garnet hues.

Intense and complex nose with spicy and jammy red fruit notes.

Powerful, thick mouthfeel with great length and structure.

### PRODUCER PROFILE

**Estate owned by:** Tenute del Cerro spa

**Winemaker:** Riccardo Cotarella & Emanuele Nardi

**Total land under vine:** 63 ha

**Winery production:** 200,000 bts

**Region:** Umbria (Italy)

