

# PASSITO

## MONTEFALCO SAGRANTINO DOCG



### VINEYARD & PRODUCTION INFO

**Vineyard size:** 2.8 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:** South

**Vines age:** 20 years

**Harvest time:** mid October

**First vintage:** 1996



### WINEMAKING & AGING

**Varietal composition:** 100% Sagrantino  
**Fermentation**

**Container:** stainless steel tanks

**Length:** 30 days

**Temperature:** 75 °F

**Maceration**

**Technique:** pump overs

**Length:** 15 days

**Aging**

**Container:** barriques

**Wood:** French oak

**Length:** 24 months

**In bottle:** 6 months



### TECHNICAL DATA

**Alcohol:** 12.5%

**Residual sugar:** 165 g/l

**Acidity:** 6.6 g/l

**Dry extract:** 206.4 g/l



### FOOD PAIRINGS

Perfect with dried fruit, strudel, and chocolate cake.



### TASTING NOTE

Deep ruby red.

Nose of overripe red fruit notes.

Full, sweet mouthfeel with a slight initial tannic sensation and excellent persistence.

### 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)

