

COLPETRONE SAGRANTINO DI MONTEFALCO DOCG



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

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 in order to produce an elegant, balanced wine. Sagrantino di Montefalco received the DOCG designation in the 1990s.

TASTING NOTES

Intense ruby red color. Ample nose of red fruit with spices and a subtle hint of vanilla, dried fruits and chocolate. On the palate it is fresh, well-structured, with concentrated tannins in its youth, featuring a long, velvety finish.

FOOD PAIRING

Ideal with roasts, game and aged cheeses.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Sagrantino di Montefalco DOCG
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:	14-17
Harvest time:	Early October
First vintage:	1995
Production:	90,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Sagrantino
Fermentation container:	Stainless steel tanks (18 days at 24-28 °C)
Maceration technique:	Daily pumping over; delestages during alcoholic fermentation/20 days
Type of aging container:	French oak barriques
Length of aging before bottle:	12 months
Length of bottle aging:	26 months

ANALYTICAL DATA

Alcohol:	14.5 %
Residual sugar:	1.8 g/l
Acidity:	5.6 g/L
Dry extract:	30.9 g/L

TENUTE DEL CERRO

