



## MONTEFALCO SAGRANTINO PASSITO

DENOMINAZIONE DI ORIGINE  
CONTROLLATA E GARANTITA

In Montefalco this is the traditional wine par excellence and the Passito version of Sagrantino represents a sort of rare and charming oenological pearl. The grapes are left to dry on racks for three months after harvest, after which they are pressed to obtain this sweet and precious nectar.

Appellation	D.O.C.G.
Produced In	Montefalco
Grapes	100% Sagrantino
Exposure	South-East
Year of Vineyard Planting	1997
Altitude	420 s.m.l.
Training System	Guyot
Vines per Hectare	5.500
Soil Type	Sandy, muddy, with some clay and river pebbles
Production per Hectare	4 tons
Vinification	Soaking on the skins for over a month
Aging	36 months in French oak barriques
Aging in the Bottle	18 months
Bottles Produced per Year	1.200

