

MONTEFALCO SAGRANTINO PASSITO

D.O.C.G.



PLANI
ARCHE

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PLANI ARCHE

Cannara (PG) · Italia
www.planiarche.it

Vine

Sagrantino 100%

Soil

Clayey-calcareous

Type of cultivation

Guyot and cordoned

Plants per hectare

5.000

Production per hectare of vines

4.500 Kg.

Vinification

"Appassito" for about 2 months and subsequent maceration in the winter period

Maturation

Stainless steel tanks and barriques

Aroma

Fruity with hints of blackberries

Palate

Sweet, with soft and intense tannins

Colour

Ruby red tending to garnet with ageing

Maturity

Long

Goes well with

Biscuits or chocolate biscuits or traditional coupling with lamb and game

Packaging

6 bottles 0.75 - horizontal



Organic
Farming

