

MONTEFALCO SAGRANTINO

D.O.C.G.

APOCA



**PLANI
ARCHE**

MONTEFALCO
SAGRANTINO
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ARCHE

Cannara (PG) · Italia
www.planiarche.it

Vine

Sagrantino 100%

Soil

Clayey-calcareous hilly

Type of cultivation

Guyot and cordoned

Plants per hectare

5.000

Production per hectare of vines

4.500 Kg.

Vinification

With prolonged traditional
maceration

Maturation

In barriques and tonneaux for
18/24 months

Aroma

Intense red berry, with a hint of
flint

Palate

Full and persistent, with velvety
and strong tannic flavour

Colour

Ruby red tending to garnet with
ageing

Maturity

Long

Goes well with

Game and mature cheeses

Packaging

6 bottles 0.75 - horizontal



Organic
Farming