

TENUTA BELLAFONTE Collenottolo

— 2014 —

Montefalco Sagrantino DOCG

APPELLATION	Montefalco Sagrantino DOCG
AREA OF PRODUCTION	Bevagna (Umbria)
VARIETAL	100% Sagrantino
VINE AGE	18 years
ALTITUDE	900 - 1150 Ft above sea level
FARMING SYSTEM	spurred cordon - guyot
PLANTING DENSITY	5.000/ha
SOIL TYPE	clay alternating with marly and arenaceous formations
AVERAGE GRAPE PRODUCTION	40q/ha
VINIFICATION	fermentation only by natural yeast of unpressed berries
AGING PROCESS	36 months in Slavonian oak casks and more than 12 months in bottle
CLARIFICATION	spontaneous without filtering
ALCOHOL	14%
TOTAL PRODUCTION	6.500 bottles
SERVICE TEMPERATURE	17° - 16°C (64°F)

TASTING NOTES

Intense ruby red the wine is characterized by a particularly wide and detailed bouquet with notes of blackberries, ripe blueberries, small red fruits and citrus, hints of dark spices and medicinal herbs.

Dynamic and tasty, has a lively acidity that integrates perfectly with the tannic structure. Great elegance.



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