

FATTORIA
ColSanto
Vini Montefalco

RURIS – IGT Umbria



GENERAL DATA:

Vineyards: located at Montarone in the municipality of Bevagna.

Origin of ground: alluvial

Kind of ground: clay and lime

Grape: Sangiovese and Sagrantino

Vines per hectare: 7000

Type of cultivation: Cordon trained

HARVEST:

The grapes are harvested by hand using boxes followed by gentle destemming.

VINIFICATION AND REFINING:

The fermentation takes place at a controlled temperature of 23°C on the skins for fifteen days.

There follows the malolactic fermentation, 70% inside the barriques and 30% in steel tanks. Ten months of maturing follow, 70% in barriques and 30% of the product in steel tanks.

At the end of this period, the wine is assembled and bottled.

ORGANOLEPTIC CHARACTERISTICS:

It has an intense ruby red color, with a fruity bouquet, ranging from spices to wild berries. Tannins are soft and the aftertaste is long.

FURTHER INFORMATION:

Drink with: pasta dishes with ragout, all types of meat and poultry, mature cheeses.

Longevity: 6–8 years.

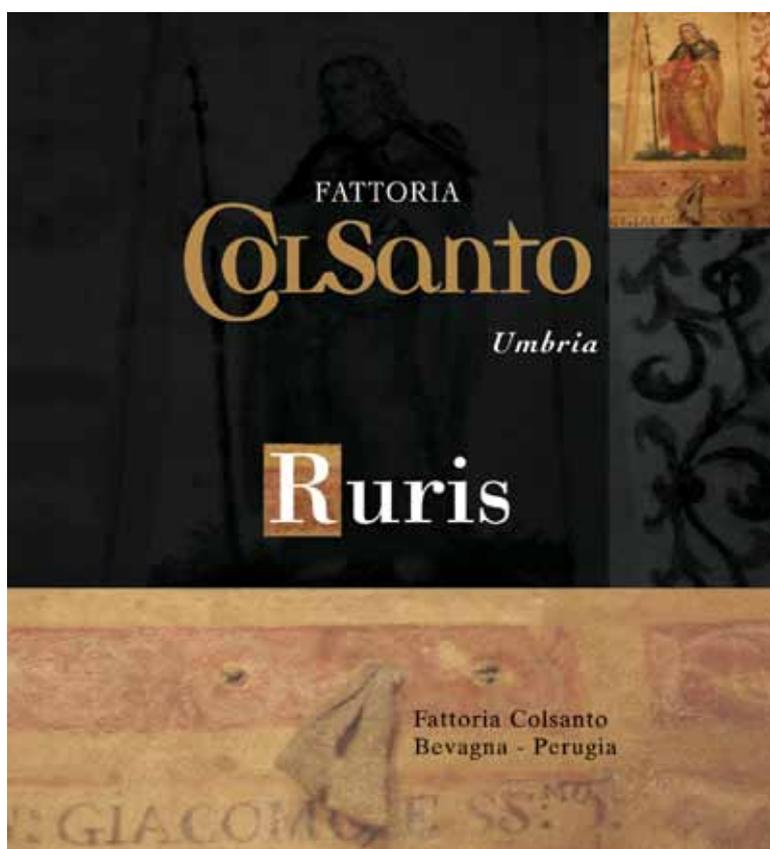
Serve at: 17–18°C

AZIENDE AGRICOLE

LIVON

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