



FONTIOLA

MONTEFALCO SAGRANTINO DOCG PASSITO

GRAPE / BLEND

Sagrantino 100%.

ALTITUDE

350 meters.

EXPOSURE

South, South West.

PLANT DENSITY

5000/5500 vines per hectare.

GRAPE HARVEST

From late September to mid October, manual grape sorting. Natural drying of grapes on crates for about two months.

VINIFICATION

Fermentation in steel tanks. Maceration for about 2 weeks.

AGING

In steel tanks. 12 months in bottle.

DESCRIPTION

Very intense ruby red colour with violet reflections. The aroma is rich and complex, with hints of kirsch, sour cherry jam and blackberry. The flavour is surprising, velvety and enveloping; the residual sugar is well balanced by a fresh and persistent tannin. It is a complex and well-structured wine.

PAIRING

Red fruit tarts, pastries, chocolate, seasoned and blue cheese.

SERVE AT:

16°C (60,8° F)

BOTTLE SIZE

500 ml

Az. Agr. Cocco Ilaria

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