

C O C C O
M O N T E F A L C O



FONTIOLA

MONTEFALCO SAGRANTINO PASSITO DOCG

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.

WINEMAKING
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

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