



PHONSANO

MONTEFALCO SAGRANTINO DOCG

GRAPE / BLEND

Sagrantino 100%.

ALTITUDE

350 meters.

EXPOSURE

South, South West.

PLANT DENSITY

5000/5500 vines per hectare.

GRAPE HARVEST

Second half of October.

VINIFICATION

Fermentation on the skins in stainless steel vats. Maceration for at least 3 weeks.

AGING

In oak barrels for 18 months and then in stainless steel vats for 9/12 months. 12 months in bottle.

DESCRIPTION

Intense ruby red colour with garnet reflections, Characterized by an intense fruity of small red fruits, spicy and balsamic notes. The palate is complex, with great structure and persistent tannins.

PAIRING

Red meats and venison. It is best matched with roast grilled, roasted, braised or stewed meats. Seasoned, blue and spicy cheeses.

SERVE AT

18°C (64,4° F)

BOTTLE SIZE

750 ml bottle and 1.5 lt magnum in a wooden case.

Az. Agr. Cocco Ilaria

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