



COLLE ALLE MACCHIE

MONTEFALCO SAGRANTINO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

If Tabarrini wines are considered extreme, this label is even more so! A product of deep clay and a magnificent southern exposure, this wine is made from grapes of exceptional maturity. The resulting wine is aged in French oak and refined for many months in the bottle, and is not marketed until four years after harvest. A muscular and powerful red, incredibly complex, huge, with superb tannins and longevity.

Appellation	D.O.C.G.
Produced In	Montefalco
Grapes	100% Sagrantino
Exposure	South
Year of Vineyard Planting	1997
Altitude	420 s.m.l.
Training System	Guyot
Vines per Hectare	4.000
Soil Type	Muddy, with much clay
Production per Hectare	4 tons
Vinification	Soaking on the skins for over a month
Aging	36 months in French oak barrels
Aging in the Bottle	18 months
Bottles Produced per Year	3.000

