

FATTORIA COLSANTO



Recently acquired by Livon vineyards, Fattoria Colsanto is located in the Commune of Bevagna (Umbria) in D.O.C.G. Montefalco. The property has an extension of 20 hectares and includes a farm house that goes back to the 1700 and allows the view over Assisi and Spello due to its marvellous location.

RURIS

REGION: Umbria

WINEMAKER: Rinaldo Stocco

VARIETAL: 70% Sangiovese, 20% Merlot and
10% Sagrantino

COLOR: Intense ruby red

BOUQUET: Fruity bouquet ranging from red berries to hints
of spice

TASTE: Flavors of wild berries and spices with soft tannins
and a long finish

AGEING: 10 months, 70% in barrique, 30% in stainless
steel tanks followed by a long period of bottle refinement

VINEYARD SIZE: 12 acres

YIELD PER VINE: 2.2 lbs

CASES PRODUCED: 12,000 bottles

FOOD PAIRING: Wild boar, venison, pasta dishes with
meat sauces, poultry and aged cheeses

SERVING TEMP: Room temperature: 68° F (20° C)

