

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.

SAGRANTINO

REGION: Umbria

WINEMAKER: Rinaldo Stocco

VARIETAL: 100% Sagrantino

COLOR: Very deep and intense garnet red

BOUQUET: Tobacco, red fruit and spices

TASTE: Very complex with strong fruit flavors and powerful, but soft tannins

AGEING: 15 months 70% of the wine in barrique and 30% of the wine in stainless steel tanks. Followed by 100% of the wine ageing for 12 months in steel tanks and then a long period of bottle refinement

YIELD PER VINE: 1 lb

CASES PRODUCED: 6,000 bottles

FOOD PAIRING: Aged cheeses, grilled meats and game

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

