



CANTINA FRATELLI PARDI

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# Montefalco Sagrantino Passito

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

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#### SOIL TYPE

Sedimentary.  
Exposure East, South-East.  
Alt. 280 meters a.s.l.

#### GRAPE VARIETIES

100% Sagrantino.

#### YIELD

Grapes 55 q. per ha  
Wine 16 hl per ha  
Vines 4500 per ha

#### ~APPASSIMENTO~

Natural air drying of the grapes on straw beds for 2-3 months.

#### HARVEST PERIOD

First part of October.

#### HARVEST METHOD

Manual in small crates.

#### VINIFICATION

Fermentation on the skins for 10-16 days. Alcoholic and malo-lactic fermentation in stainless steel tanks. Elevation in barriques for 18-24 months, followed by 12 months in stainless steel tanks. The bottled wine is aged in the cellar for 6 months.

#### SERVING SUGGESTION

Red fruit pies, chocolate cake, petit four. Stilton and roquefort cheese spread on walnut bread. Amazing companion for a good book or your introspective moments.