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Un uomo,  
un sogno,  
*il vino*

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# MONTEFALCO SAGRANTINO PASSITO

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**Colle Grimaldesco**  
Denominazione di Origine Controllata  
e Garantita

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**TABARRINI**  
MONTEFALCO

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[www.tabarrini.com](http://www.tabarrini.com)



In Montefalco this is the traditional wine par excellence and the Passito version of Sagrantino represents a sort of rare and charming oenological pearl. The grapes are left to exsiccate on racks for three months after harvest, after which they are pressed to obtain this sweet and precious nectar.



## MONTEFALCO SAGRANTINO PASSITO

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### Appellation

docg

### Produced in

Montefalco

### Grapevine

100% sagrantino

### Exposition

South-east

### Vineyards' age

10/15 years

### Altitude

420 m.s.l.

### Training system

Spurred cordon

### Number of strains per hectare

5.500

### Soil type

Sandy - muddy, with some clay and river pebbles

### Production per hectare

4 tons

### Vinification

Soaking on the skins for over a month

### Ageing

30 months in French oak

### Ageing in the bottle

6 months

### Number of bottles produced

1.800

### Features

This wine, a purple ruby colour, emanates aromas

that become increasingly complex, in a blend of hints of dry fruit and preserve, chocolate and spices. The complex is fleshy, supple and incredibly rich, with well blended tinges of sweetness and good acidity.

### Serving Temperature

16 - 18°

### Pairing

A wine for meditation, deserving lonely settings such as the company of dry biscuits, chocolate or traditional 'rocciata' fruit rolls. Bold but fascinating the pairing with game.

