



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 50 acres, including an eighteenth century farm house, with a phenomenal view overlooking Assisi and Spello.

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: 68° F (20° C)

