



# CECCHI

## La Campana Montefalco Sagrantino DOCG 2013

---



|                     |  |            |           |
|---------------------|--|------------|-----------|
| Category:           | WINE   |            |           |
| Style:              | RED WINE   |            |           |
| Variety:            | SAGRANTINO   |            |           |
| Region:             | TUSCANY  |            |           |
| Vintage:            | 2013   |            |           |
| Volume:             | 750ml  |            |           |
| Vineyard:           | Appellation: Montefalco Sagrantino DOCG. Area of production: Montefalco - Perugia, Umbria  |            |           |
| Vinification:       | Vinification: traditional in temperature-controlled on skin with long maceration. Fermentation temperature: 27C. Length of Fermentation and maceration: 15 days. Ageing: 16 months in barriques and minimum 8 months in bottle |            |           |
| Appearance:         | Vivid red  |            |           |
| Bouquet:            | An intense nose with wonderful complexity  |            |           |
| Palate:             | Its broad palate structure is balanced by integrated tannins.  |            |           |
| Technical Analysis: |  |            |           |
| Alcohol:            | 14.00%   | Packaging: | 1 x 750ml |