



EMPSON & CO.
Experience Italy in a Wine glass



Montefalco Sagrantino "Collenottolo" DOCG

Pure Sagrantino grapes from vineyards near Bevagna, Umbria at an altitude of 260-320 meters (853-1,050 feet) above sea level with southeastern exposure. The grapes begin vinification while still whole through spontaneous fermentation. Maceration on their skins lasts about fifteen days. The wine then ages in large Slavonian oak barrels for thirty-six months and then a few months in bottle before release. A different interpretation of a big wine, with notes of iris and lavender as well as preserved black fruits, which are all interlaced with sweet spices and aromatic herbs. Full-bodied with strong tannins. Collenottolo (*colle* means hill in Italian and *Nottolo* is the name of the hill) is named for the location of the winery and most of the Sagrantino vineyards. In Peter Heilbron's words, "We felt this was the best name for a wine that is so deeply rooted in its terroir."

Wine exported to: USA, Canada, Austria, Japan

Most recent awards

WINE ENTHUSIAST: 93

GAMBERO ROSSO: tre bicchieri

VINOUS: 91



Winemaking and Aging

Grape Varieties:	100% Sagrantino
Fermentation container:	Stainless Steel
Length of alcoholic fermentation:	15 days
Type of yeast:	Indigenous
Fermentation temperature:	26 °C (78.8 °F)
Maceration technique:	Whole berries
Length of maceration:	15 days, (fermentation)
Malolactic fermentation:	Yes
Fining agent:	No
Aging containers:	Slavonian Oak casks
Container size:	30 and 50 HL
Container age:	Used
Type of oak:	Slavonian
Bottling period:	Winter/spring
Aging before bottling:	36 months
Aging in bottle:	Over 12 months
Closure:	Natural Cork



Organic:	Yes, not certified
Vineyard location:	From vineyards near Montefalco and Bevagna, Umbria
Vineyard size:	7 hectares (17.2 acres)
Soil composition:	Clay and marn
Vine training:	Spurred Cordon and Guyot
Altitude:	260-320 meters (853-1,050 feet) above sea level
Vine density:	5,000 plants per hectare
Yield:	40 quintals/hectare
Exposure:	Northeastern, southwestern
Time of harvest:	Late September, early October
First vintage of this wine:	2008
Total yearly production (in bottles):	15,000

Tasting Notes and Food Pairings

Tasting notes:	Intriguing and intense ruby red with refined notes of iris, lavender, raspberry and blueberry jam as well as a touch of sweet spices and aromatic herbs. The balanced palate shows body and structure as well as pleasingly delicate nuances of fruit and toasty notes.
Serving temperature:	Best served at 18 °C (64 °F).
Food pairings:	Complex and flavorful entrées, red meat, roasts, game, roasted lamb, goulash and other rich, savory stewed dishes and aged cheese.
Aging potential:	up to 20 years

Alcohol: Alcohol cont. 14,5% by volume; dry extract: 32.85 g/l; total acidity: 5.5 g/l; residual sugar: 0.8 g/l; 3.68 pH

Winemaker: Beppe Caviola

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