

**PRODUCT SPECIFICATIONS FOR THE CONTROLLED AND
GUARANTEED DESIGNATION OF ORIGIN
FOR THE
"MONTEFALCO SAGRANTINO"**

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**Article 1
Denomination and wines**

The "Montefalco Sagrantino" controlled and guaranteed designation of origin (d.o.c.g.) is reserved to red wine, for the "Secco" and "Passito" type, that satisfies the conditions and requirements stipulated in the present product specifications.

**Article 2
Ampelographic base**

The "Montefalco Sagrantino" controlled and guaranteed designation of origin wine must be obtained from grapes grown in the vineyards exclusively composed of "Sagrantino" vines.

**Article 3
Grape production area**

The production area of the grapes apt for the controlled and guaranteed designation of origin "Montefalco Sagrantino" includes the land in the entire territory of the Municipality of Montefalco and part of the Municipalities of Bevagna, Gualdo Cattaneo, Castel Ritaldi and Giano dell'Umbria located in the province of Perugia.

Said area is delimited as follows:

by a line that, starting from the point where the Montefalco Municipality border meets the stream Teverone at northwest at an altitude of 206 metres, continuing, south, along the border of the municipal territory to Mercatello. From Mercatello, the delimitation line continues southeast up to Bruna where it crosses the road to San Vito and follows it up to altitude 250 metres. From here, the delimitation line continues rising up from a small ditch and then touches altitudes 254 and 276 to continue beyond this small ditch following an existing mule track that rising to altitude 351 metres near the Fosse enters the Castel-Ritaldi-Francocci road in the southwest direction until it meets the municipal border of Castel Ritaldi. It follows this municipal border in the direction of C. Lombricchio and continues along the border passing by the ditch Rovicciano, at altitudes 452, 445, 488 metres and reaches altitude 436 near C. Mazzocanti. From this point the delimitation line continues northwest in the municipality of Giano dell'Umbria, initially along a mule track existing there, then it follows a ditch at an altitude of 389 and 377 metres, and reaches 360 metres near Passo della Puglia. From this point, the delimitation line follows the mule track to Seggiano at altitudes 411, 424 and 455. From here, always continuing along the mule track and then a portion of watershed, it reaches meters 495 and, still on the ridge, it goes around the inhabited area of the town of Giano dell'Umbria, and then continues on a mule track that touches altitudes 530, 552, and 549 (C. Mancini) and 456 metres. It continues in the direction of C. Casali (altitude 459 metres) and

Frazione Castagnola and just before the Frazione (parish) it enters the existing lane that leads to altitude 406 metres. From here, the delimitation line continues along the existing mule track (Tamagnino) in the northwest direction and then touches altitudes 415 and 409 metres. It continues southwest (Montecchio) touching altitudes 419, 427 and 454 metres and continues along the mule track until meeting the municipal border of Giano dell'Umbria that follows north the Fosso del Peccato up to altitude 341 near C. Regnicolo. From here, the delimitation line follows an existing ditch and at altitudes 436 and 389 metres it reaches the road leading to Le Torri with altitudes of 422, 431, and 435 metres. From the locality Le Torri, the delimitation line continues along the road to S. Terenziano and it follows it in the northwest direction close to 528 metres of altitude. From here, it reaches the spring close to 524 metres of altitude and follows the existing field ditch, in the north direction, at 322 metres of altitude and further on along the Sagrano ditch, continuing north, it rises to altitude 344, reaching the locality of Casino and, from here, it enters a mule track that, touching altitude 448 metres, reaches altitude 453 metres. From here, the delimitation line continues north, in direction of Il Mulinaccio following the field ditch called Malvano that slopes down to 254 metres of altitude where it takes a turn east along the ditch between C. Vignale and C. S. Angelo up to reaching the mule track to C. Antica. It follows this mule track and then touches altitude 491 metres, C. Antica, altitude 479 metres, altitude 451 metres near C. Azzolina and continues, always on this mule track, in the southeast direction passing by Santa Maria, Case Mattia, Castello and Sant'Andrea. It then reaches altitude 320 meters and the meeting point with the road to Ponte di Ferro, that it follows southbound, touching then the altitudes 343, 350 and 382 metres and, just beyond, it enters the mule track that reaches altitude 415 metres, the road to C. Bordoni that it follows for a short bit and then returns onto the mule track that descends to altitudes 372 and 315 metres. From here, the delimitation line continues in the southeast direction descending the impluvium and then touching altitudes 293, 290 and 279 metres until reaching the confluence of the Molino Stream with the Puglia Stream. It then goes up the Molino Stream to altitude 287 (Bastardo). From Bastardo, the delimitation line follows the road to Ponte di Ferro in direction northeast near altitude 294, then in the northwest direction it reaches Ponte di Ferro, passes it by at altitudes 257, 251, 247 and 246 metres, goes around Podere Romita, C. Castellani, C. Orazio, Poderetto and reaches altitude 209, near Madonna della Puglia. From this point, the delimitation line follows, northbound, the Rubbiantino ditch, touching altitudes 221, 226 and 228 metres and, just beyond, it turns east climbing up the existing ditch until it reaches a mule track leading to farm Torre Pomonte, at 316 meters of altitude, and follows it for a brief portion. Then it goes up the existing impluvium with altitudes 279, 299, 370 and 436 metres. At altitude 436 meters, the delimitation line enters the existing road in the southeast direction and goes along it touching altitude 427, altitude 435 (Casemarco), C. La Botte, the farm La Romita, altitude 395, and C. Piccini until it reaches the Castellara ditch near altitude 470 meters. It descends this ditch until it meets a road that skirts the locality Le Macchie west until it reaches 326 metres where it crosses the ditch skirting locality Bentino on the north along which it rises again touching altitude 378 metres until reaching altitude 550 metres. Continuing along the stream, the delimitation line goes up north for around 300 metres until it meets the existing mule track and follows it towards east until it reaches altitude 590 metres and then it goes north skirting C. Puccini and reaches, having exceeded altitude 626 metres, the existing ditch close to altitude 647 and then slopes down this ditch towards north east to altitude 304 metres passing C. Figarelli. From altitude 304, the delimitation line reaches the existing road and goes along it towards west up to near altitude 455 metres. From here, it follows the mule road skirting the hill Colle del Pino south-west and reaches ditch Naaso, follows it north up to the confluence with the stream Acqua Rossa that rises in the northwest direction near C. Bollena. It crosses the road to this farmhouse and continues along the impluvium that reaches the Castelbuono ditch on the north, moves along it towards northeast until it crosses the mule track to the locality of Collacio. It moves along it towards north up to 338 metres of altitude where it reaches the Rapace ditch. It follows the Rapace ditch, in the north direction until approaching Limigiano, the confluence point with the Casco dell'Acqua ditch. It rises up again from there to 276 meters of altitude and then enters the mule track that, in the northeast direction, reaches the road to

Cannara on the border of the municipality of Bevagna. It follows the municipal border of Bevagna in the northeast direction up to reaching C. Pesci where it meets via Ducale and goes along it up to altitude 198 metres just after the Isola bridge. Then it follows the road skirting the convent of the Annunziata at east and at altitude 213 metres near Capro, it takes via Ducale again and moves along it up to Bevagna and more precisely up to altitude 204 metres where this road reaches the stream Teverone. From here, the delimitation line follows the stream Teverone until it reaches the meeting point of the stream with the municipal border of Montefalco, at northwest at altitude 206 metres where the delimitation began.

Article 4

Rules governing vine-growing

4.1 Environmental natural conditions

The environmental and cultivation conditions of the vineyards intended for the production of the wines of which at Article 1 must be those traditional for the area and capable of conveying the specific quality characteristics to the grapes.

Therefore, only the hills with a good exposure are considered as suited with the exclusion of the bottom of valleys.

4.2 Planting densities

For new plantings and re-plantings made after the enforcement of these legislations, the minimum density of rootstocks per hectare must be equal to 4000 plants and the distance between the rows should not exceed the 2.50 linear metres.

4.3 Training systems and planting densities

Planting densities, training systems and pruning systems need to be such as to obtain the best quality or anyhow not to modify the special characteristics of grapes and wine.

The use of emergency irrigation is permitted.

4.4 Yield per hectare and minimum natural gradation

The maximum production of grapes per hectare, permitted for the "Montefalco Sagrantino" controlled and guaranteed designation of origin wine is 8 tons per hectare of specialised Vineyard. Without prejudice to this limit, for new plantings made after the enforcement of this Legislation, the maximum production allowed for rootstock is 2.5 kilograms.

Even in exceptionally favourable years, the production should be kept at the above indicated maximum production limit for hectare through an accurate selection of the grapes as long as the total production of the vineyard does not exceed the above indicated quantity by 20% otherwise the right to the controlled and guaranteed designation of origin declines for the entire product. The excess does not have right to the controlled and guaranteed designation of origin .

By decree, the Umbria Region, after hearing the involved organisations, before harvest, every year, taking into account the environmental cultivation conditions, can establish a maximum production of grapes per hectare lower than what is set with these production regulations and immediately notifies the Ministry of Agriculture, Food and Forestry and the National Committee for the protection and valorisation of the origin designations and typical geographical indications of the wines.

The grapes, of which at Art. 2, intended for winemaking, should ensure to the wine the controlled and guaranteed designation of origin "Montefalco Sagrantino" Secco, a minimum natural alcohol volume of 12.50%; notwithstanding this limitation, the grapes for the "Montefalco Sagrantino" Passito type, after withering, should ensure a minimum natural alcohol content of 17.00%. For the "Dry" type, if the word "Vigna" is indicated, the grapes should ensure to the wine a minimum natural alcohol content of 13.50 %.

Article 5

Rules governing winemaking

5.1 Winemaking and bottling area

Winemaking operations, including the mandatory fining and grape drying and bottling of the grapes must be carried out within the territory of the municipalities included, even only partially, defined in Article 3.

This provision pursuant to Article 8 of the CE Regulation 607/2009, bottling or conditioning must be carried out within the above said delimited geographical area in order to safeguard the quality and reputation of the wines to guarantee the origin or ensure the effectiveness of the controls.

However, keeping into account the acquired rights, the companies falling within the municipalities of Foligno and Spoleto that already possess the relative authorisation to perform the above activities before the enforcement of these legislations may carry out these activities.

This provision pursuant to Article 8 of the CE Regulation 607/2009, to safeguard the pre-constituted rights of the subjects that traditionally have performed the bottling outside the designated production area. Individual authorisations are provided upon conditions indicated with Article 10, paragraph 3 and 4 of the Legislative Decree 61/2010 (Annex 1).

5.2 Processing technique

The types provided by Art.1 are processed in compliance with the European community and national laws.

With regards to the "Secco" type, if there is the indication of "Vigna" no increase of the grape's natural alcohol volume can be made.

5.3 Grape yield/wine and wine/hectare

The maximum yield of grapes in wine must not be above 65% for the "Montefalco Sagrantino" Secco, corresponding to hl 52 per hectare, and 35% referred to the grape's fresh state for the Passito type corresponding to hl 28 per hectare.

Should the yield grape/wine exceed the above limit above, but not respectively 70% and 40%, the excess does not have right to the controlled and guaranteed designation of origin .

In case of yields that are above respectively of 70% and 40%, the right to the controlled and guaranteed designation of origin declines for the entire wine product.

5.4 Mandatory aging and fining in bottle

The "Montefalco Sagrantino" Secco and Passito wines must be subjected to a mandatory aging period of at least thirty-three months, starting from December 1st of the year of production of the grapes, of which - only for the Secco type - at least twelve months in oak barrels of any size.

Besides, the "Montefalco Sagrantino" Secco and Passito wine cannot be marketed if not after a further period of aging in bottle for at least four months

5.5 Drying out

As for the "Montefalco Sagrantino" wine in the Passito version, as well as drying naturally, a control of humidity is admitted. In this the ambiences can be subject to a dehumidification treatment and possible lowering of the environmental temperature. Anyhow heating is prohibited.

Article 6

Characteristics of the wine at the time of consumption

The controlled and guaranteed designation of origin "Montefalco Sagrantino" Secco wine at the time of release for consumption, must have the following characteristics:

- colour: deep ruby red sometimes with purple reflexes and tending towards garnet with age;
- perfume: delicate, characteristic that reminds of the blackberries;
- flavour: dry, harmonious;
- minimum total alcohol content: 13.00% vol. (13.50% vol. with the indication of the "Vigna" type);
- minimum total acidity: 4.5 g/l;
- minimum non-reducing extract: 26.0 g/l.

The controlled and guaranteed designation of origin "Montefalco Sagrantino" Passito wine at the time of release for consumption, must have the following characteristics:

- colour: full-bodied ruby red sometimes with purple reflexes and tending towards garnet with age;
- perfume: delicate, characteristic that reminds of the blackberries;
- flavour: sweet, harmonious, pleasant;
- minimum total alcohol content: 18.00% vol.;
- minimum sugary residual: 80 grams/litre;
- maximum sugary residual: 180 grams/litre;
- minimum total acidity: 4.5 g/l;
- minimum non-reducing extract: 35.0 g/l.

It is faculty for the Ministry of farming, food and forestry policies to change the above total acidity limits and the minimum non-reducing extract by decree.

Article 7

Designation and presentation

7.1 Qualifications

In the labelling and presentation of the wines of which at Art. 1, the addition of any qualification other than those envisaged by this production legislation, including the adjectives "superiore", "extra", "fine", "selezionato" and similar, is forbidden. Anyhow, it is possible to use indications that refer to names, trade names, private brand names that do not possess any laudatory meaning and are not such as to mislead the consumer.

7.2 Indication of the term "Vigna"

The term "Vigna" can be used for the controlled and guaranteed "Montefalco Sagrantino" wine designation upon condition that it is followed by a corresponding place name or traditional name, that winemaking and storage of the wine occur in separate containers, and that this term is indicated in the annual grape harvest report, in the vineyard register and in the accompanying shipping documents, as well as in the appropriate regional list pursuant to Article 6, paragraph 8 of Legislative Decree 61/2010.

7.3 Typographical characters and position on the label

For the designation of controlled and guaranteed denomination "Montefalco Sagrantino" wine, the name of the Vineyard must be indicated on the label using a typographical characters with a size not exceeding those used for the "Montefalco" origin denomination with the same emphasizing and same colour base. The "Montefalco Sagrantino" denomination may be indicated on one or two lines.

Besides, the "Secco" type is optional while it is mandatory to indicate the specification of the "Passito" type: these terms must be indicated below the wording "denominazione di origine controllata e garantita" and written using typographical characters with a size that is not bigger than those used for the "Montefalco" origin denomination.

Article 8 Packaging

The wines, of which at Art. 1, can be released for consumption only in glass bottles with a capacity not above 5 litres, provided with a State countersign, applied such as to prevent the content from being extracted without inactivating the countersign.

The bottles of which at the previous paragraph must be in dark glass and closed with a cork cap, Packaging and preparation of the bottles with invented features or anyhow not suited for the prestige of the wine are prohibited.

Article 9 Link with the territory

A. Information on the geographical area.

1. Natural factors relevant to the connection.

The geographical area delimited by Art. 3 of the Montefalco production legislation falls within the entire municipal territory of Montefalco and part of the municipalities of Bevagna, Giano dell' Umbria, Gualdo Cattaneo and Castel Ritaldi. This is a very small production area with lands that slope gently down the rolling hills leading to the cultivation altitude from 220 metre above sea level to the 472 of the higher hills surrounded by medieval villages. The slope of the vineyard plots and general exposure is variable, to the extent that it creates a wide range of micro-climates and cultivation conditions. The production area is characterised - in pedological terms - by 4 subzones which are:

- Fluvial conglomerates - lakes: Yellow sands with lake conglomerate levels sometimes cemented (Plio-Pleistocene). There are significant outcrops all around Montefalco, that is in S. Clemente, Camiano, Turruta, Cerrete, Pietrauta, Vallo as well as S. Quirico;
- Clays and Sands - lakes: Clay and sandy clay from lakes lake (Plio-Pleistocene), meet under Limigiano, just south-west from Bevagna, in Bastardo, Cantinone and south of Turruta up to Torregrosso.
- Floods: Current floods, recent and of the lower terrace, mainly sandy-pebbly (Holocene), that coincide with the flatland surfaces with an extension (crosswise) from a few hundred meters to several kilometres (like in Cantalupo, Bevagna, La Bruna), and the older deposits of the terraces raised from 5 to 50 meters on the current riverbed (Pleistocene) as south-west of Montefalco (Madonna della Stella);
- Marl: Large areas, even if less interesting production-wise, present outcrops of rocks from the Miocene age; there is yellowish sandstone and silty greyish marl, that usually alternate regularly as for the typical Arenaceous - Marl Formation (Tortonian and Langhian), and other similar rock types (Bisciario). There is also sandstone related to the formation of the Macigno (Langhian - Oligocene), levels and slow, of variable extension and strength, power, greyish silty clay, marl (of the polychrome Schist type), limestones, calcarenite and calcirudite (Nummulitic type).

The thickness of the layer explored from the roots descends gradually, passing from soils of floods to those of clays, sands and lastly on turbidites and conglomerates, from over 150 to less than 70 cm.

The Thickness of the "solum" decreases in parallel remaining, however, quite high (≥ 55 cm). The Colour in the dry state: gradually changes from light gray (in clay soils) to brownish yellow (in sand soils) and becomes dark brown in some soils of ancient floods and Miocene marl.

The colour of the moist soil shows parallel but smaller variations compared to the previous year. Regardless the substrate, the prevailing structure is multi-faceted, angular, medium-coarse in the deep horizons and fine sub-angle in the superficial.

The apparent density shows a maximum of 1.65 at the transition between B and C, and a minimum of 1.35 in Ap.

The land on floods are always without a skeleton, those on other materials contain small quantities (a maximum value of 6%) and small pieces while the relative substrates have up to 75% and are medium or coarse size pieces.

Texture of the fine earth: loam-fine textures dominate, more precisely the loam-silty in soils developed on marly outcrops, the loam-clay ones on the alluvial terraces (in the latter the substrates are however loam-sandy) and loam-silty-clayey and clay-silty on the lands of the clayey sides and sandy-conglomeratic. With regards to the hydrological characteristics, as expected, there is a considerably tight parallel between Field Capacity and Withering Point: the minimum values belong, for both features, to soils on flood areas (respectively 24.4 and 10.6% expressed as % in weight) and the maximum to land on clayey substrate (33.5 and 20.1%). Lastly, the values of the capacity for usable water are all included in a narrow range: the average values of the groups are from 11% in the soils on sands and conglomerates, 12% of those of marl and 14% in those of clays and floods.

The CaCO₃ content is always very generous: 12 - 22% in the land on sand and 11 to 25% on the grounds of clay, while it has values of around 20% in the other groups; generally, the value increases to over 30% in the deep horizons.

The active Limestone presents values that are anyhow high ranging from 5.5 to 9.2%.

Due to the abundance of finely divided carbonates the Reaction is always within the range of a sometimes pronounced alkalinity (7.8 to 8.2), with minimums on fluvial terraces and maximums on clays.

The organic substance is present in great amounts, variable from 1.5 to 2.2%, often exceeding 1% even at 1 meter of depth, in relation to the homogenisation endured by the soil following the processing.

Assimilable provisions of Phosphorus are noticed and exchangeable potassium that are very high in Miocene outcrops Miocene (max: 43 and 404 ppm, respectively), while all other substrates have less encouraging data with very large fluctuations: the values vary from 10 to 28 ppm for phosphorus and 130 and 344 ppm for the potassium).

Values registered for exchangeable Magnesium and boron from 129 ppm to 219 ppm (both in soils on sands) for the first and from 0.5 ppm on marl to 0.9 ppm on clays for the second.

The Cationic Exchange Capacity shows values between 14.3 and 31.5 meq/100 g with the following averages: 20 to 31.5 meq/100 g for the land on sand and conglomerates, 16 meq/100g on floods, 15.5 meq/100 g for the land on turbidites and from 14.3 to 30.5 meq/100 g for those on clays.

The climate of the town of Montefalco and the surrounding hills is continental. Based on the thirty-year's reference average 1961-1990, the average temperature of the coldest month, January, is +3.8°C; and for the hottest month, July, it is +25.3°C.

The average annual rainfall is around 700 mm, on average, distributed in 89 days, with a relative minimum in the summer and a peak in autumn. The snow appears around seven times a year in the city, and sometimes the accumulations are also quite substantial. On average, there are 40 days of frost per year.

2. Relevant human factor for the bond.

Human factors related to the production area are extremely important and have contributed, with their tradition, to obtaining the "Montefalco Sagrantino" wine.

There was a time when not particularly extensive land was reserved to the Sagrantino vine.

Even with the knowledge of creating a very high quality product, to the extent to guard and preserve

it jealously only to sip it during lunches on the great religious festivities, the Passito di Sagrantino had no market because it was relegated to the role of a wine for special occasions to drink at home. Despite the limited productivity of the Sagrantino vines compared to other varieties, there was no farmer who avoided growing the precious grape variety with small bunches of tiny, sweet grapes to dry on cane trellises (the *camorganne*) until Christmas and then shell them manually and squash them in small presses, leaving the sweet nectar to age for at least two years.

In Montefalco there were numerous house walls with climbing branches of Sagrantino (*piérgole*), an embellishment that added that tasty touch to the family events of particular importance and that consecrated the table at Christmas and Easter. Inside the city walls, in the ancient Monastery of Santa Chiara and San Leonardo, the old Sagrantino vines were always planted to reaffirm the sanctity of a wine that already had a sacred name as well as flavour. Pliny the Elder spoke of a grape called "Itriola" that made a particularly fine wine in the territory of Montefalco.

It seems that the grapes cannot be identified with the current Sagrantino as it is most likely that it was taken to Montefalco around the 14th - 15th century by Franciscan monks returning from their preaching journeys in Asia Minor.

But the archive documents found that clear the history of this vine and its cultivation and on the use of Sagrantino grapes. The oldest document we have found that begins to mention vines is dated year 1088, but, for now, the oldest mention on the cultivation of "*sagrantina*" grapes " in Montefalco dates back to 1549 and is documented by an order of the Sagrantino must by the Jew Guglielmo, a merchant Trevi and his wife Stella (A. TOAFF, *Il vino e la carne. Una comunità ebraica nel Medioevo*, Bologna 1989, page 97 and note 65).

Prof. Gabriele Metelli (ARCHIVI IN VALLE UMBRA, Nn. 1-2 Giugno/Dicembre2002, pp. 51-52-53), besides the above mention, writes: "With regards to the the *sagrantino*, a *lavoreccio* contract dated April 30, 1575 refers to four grape varieties grown in the Foligno area and precisely in the locality San Vittore...: ASF, Notary 531, G.Poggi, 30 april 1575, c. 26v: ...salvis et reservatis pro dictis locatoribus in totum quattuor pergulis sagrantini existentibus in dictis petiis terrarum...

Two years earlier, Prof. Francesco Guarino published in the aforementioned magazine, of which he was Director, another important evidence found in a book of family memories of Bartolomeo Nuti, the Assisi jurist, who in August 1598 wrote:

"Another way of making red wine is in Foligno. It is put into a barrel, or carrato sagrantino, or, shelled black grape apparently slightly crushed and filled with must or what it is and left as it is". The acquired documents lead, at least for now, to two considerations, the first concerns the name of Sagrantino that was already consolidated in 1500; the second refers to the use of Sagrantino grapes intended to the management of red wines to give them more taste, more colour and more flavour.

We know that the noble classes of the 1500s loved placing fine wines on their dining tables when receiving important people. Among the precious wines was also the red wine of Montefalco, as resulting from a collection of statements (dated 1541-1654) on the costs incurred by the City of Foligno to worthily welcome special guests.

To understand how the name Sagrantino was born the Latin root word *sacer* can help, and maybe its first destination. A sacred wine because it was the wine of the religious feast, of the memorable moments of domestic life, is traditionally intended in the dried form.

And a version of the "Sagrantino Secco", dry vinified, was mentioned only for the first time in a comprehensive general report of the Regional Wine and Oils exhibition held in Montefalco between September 13 and 20, 1925, presented by Senator Rolandi Ricci who was the owner of the historic winery Cantina Scacciadiavoli at the time. This is the forerunner of today's best-known wine, devised and launched on the market only from the early 1970s.

The DOC (controlled designation of origin) awarding arrived in 1979 (Presidential Decree, October 30, 1979) and most recently due to its national and international reputation it has been recognised with the highest qualification of the DOCG (controlled and guaranteed designation of origin) with Ministerial Decree November 5, 1992. Following this measure, it became necessary to review the specifications dated 1979 with an update approved by means of Ministerial Decree dated July 31, 1993, concerning the replacement of the production specifications of the controlled origin

denomination for the "Montefalco" wine. By means of Ministerial Decree dated September 1, 2009 a new product specification was approved for the Montefalco Sagrantino, updated with provisions to further improve the quality of this autochthonous wine defined by a territorial identity. The Ministry of Agriculture, Food and Forestry, defended the uniqueness of the autochthonous Montefalco wine limiting the use of the name Sagrantino to the DOCG Montefalco Sagrantino with a Ministerial Decree (June 20, 2002).

The incidence of human factors, in the course of history is related, in particular, to the precise definition of the following technical production aspects that form an integrating part of the enforced production specification:

ampelographic base of the vineyards: The wine with a controlled and guaranteed designation of origin "Montefalco Sagrantino" must be made using grapes from vineyards consisting exclusively from the "Sagrantino" vine;

The planting densities, the types of cultivation and pruning systems must be those apt to achieve the best quality, or anyhow, apt to not change the characteristics of the grapes and wines in any way. Farming systems of average expansion, with medium-long pruning are preferable. The new specifications provide that for the new planting the maximum production for plant is 2.5 kilograms; for the new plants and replanting, made after the enforcement of these regulations, the minimum density of the planting must be of 4,000 plants per hectare, the distance between the rows should not exceed 2.50 linear meters.

the practices regarding the processing of wines, are traditionally established in the area winemaking of red still wines, suitably differentiated by the Montefalco Sagrantino "secco" and "passito" type. However it refers to structured red wines, with a processing of long periods of aging (even with the obligation for phases in wood for the "secca", dry, type) and mandatory fining in bottle.

B. Information on the quality or characteristics of the product essentially or exclusively attributable to the geographical environment.

The "Montefalco Sagrantino" DOCG refers to two types of red wine ("Secco" e "Passito") that from an analytical and organoleptic point of view present very clear and specific characteristics as described in Article 6 of the specification, that allow a clear identification and typification linked to the geographical environment.

The colour is deep ruby red, sometimes with purple and garnet reflexes with ageing. The resulting organoleptic characteristics are: for the dry wine a delicate, distinctive aroma that reminds of blackberries; the taste is dry, harmonious. The scent is very persistent on the nose with typical aromas of blackberries, plums and leather that bind perfectly with the vanilla given by the wood. The taste is powerful, smooth and velvety. Sagrantino is a wine with a long ageing thanks to its natural antioxidants: 10-15 years at least.

The colour of the Passito is full ruby red, sometimes with purple reflexes that tend to garnet with ageing, while the scent is delicate, a characteristic that reminds of blackberries; flavour: sweet, harmonious, pleasant.

C. Description of the causal interaction between the elements of which at letter A) and those referred to at letter B).

What makes this wine unique is not only the composition but also the area in which the grapes are born and reach maturity, slowly, even in adverse weather conditions. Maybe, the defences that this grape variety has developed to keep the grapes intact under climatic conditions and are established at the beginning of autumn are responsible for the character of the wine. The thick skin rich in tannins, for example, is a barrier to the attacks of mildew and other pests. Only when completely ripe, the tannins, the structure around which the wine evolves, complete the transformations that will lead to the decrease of astringency typical of their nature.

The work of man is necessary to make them smoother in the mouth and this complex work requires commitment and experience. Complete success can be achieved only when they achieve, with the grape's ripening, a suited structure that is perceived in the mouth such as volume, such as a velvety feeling. What is surprising is the fact that other wines, with a very lower content of tannins have, sometimes, a feeling of greater astringency in the mouth and are less versatile with respect to the

evolution that occurs with the fining.

In the area of cultivation, the Sagrantino grape has a good expression with all soils, even in those that are deep and fresh, and obviously produce wines with different characteristics but anyhow with an excellent level of quality. In clay-limestone soils, it reaches optimum levels of physiological ripeness, optimising the content in polyphenols. It fears magnesium deficiencies or excesses of potassium and prefers compact cultivation forms with a high or very high density (spurred cordon and Guyot). With traditional forms of cultivation it produces excessively and maturation is delayed. From all the area delimited pursuant to Article 3, the land located in the valley bottom are excluded as not suited for a quality viticulture.

Even the texture and the chemico-physical structure of the soil interact decisively with the vine cultivation contributing to obtaining the peculiar physic-chemical and organoleptic characteristics of the “Montefalco Sagrantino”.

Article 10

References to the inspection

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3A Parco Tecnologico Agroalimentare dell’ Umbria soc. cons a r.l is the inspection body authorised by the Ministry of Agriculture and Forestry, under Art. 13 of the Legislative Decree 61/2010 (Annex 1) that carries out yearly verification for the compliance with these regulations in accordance with Art. 25, paragraph 1, 1st comma, letter a) and c), and Art. 26 of EC Reg. 607/2009, for products benefitting from the PDO, through a methodology of systematic checks along the whole production chain (wine growing, processing, packaging), according to the mentioned article 25, par. 1, 2nd comma, letter c).

In particular, this check is carried out in accordance with a predetermined control plan, approved by the Ministry in compliance with the form approved by Ministerial Decree on November 2, 2010, published in the Official Gazette no. 271 dated November 11, 2010 (Annex 2).