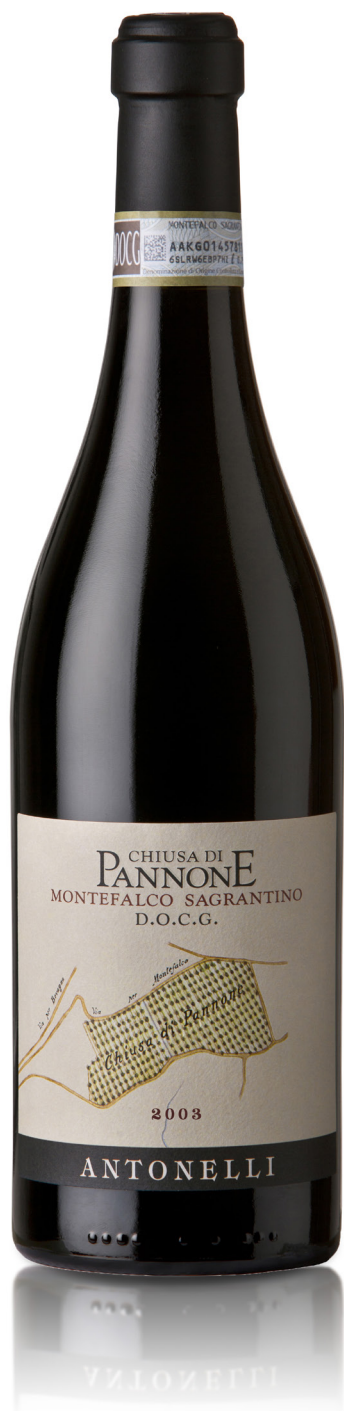




# MONTEFALCO SAGRANTINO CHIUSA DI PANNONE DOCG

VINTAGE  
**2003**



## WEATHER CONDITIONS

Summer has been really dry and hot. Late ripening grapes, as Sagrantino is, were able to achieve a good ripening though. Harvest had to be done earlier than usual.

## GRAPE VARIETAL

100% Sagrantino from our best massale selection.

## VINEYARDS

Chiusa di Pannone (2.70 hectares). Planted in 1995. Altitude of 400 m a.s.l. Southern exposure with rows following the slopes. Planting density of 5.000 vines/hectare, guyot system. Terrain of Pleistocene origin, calcareous clay, rich in gravel and fluvio-lacustrine conglomerates.

**YIELD PER HECTARE:** 30 hl/ha.

**HARVEST:** Last ten days of September, the grapes are hand-picked.

## WINE MAKING

Using gravity feed thanks to the two levels of the cellar. Fermentation in contact with the skins for 20 days at a maximum temperature of 28°C. Malolactic fermentation takes place in wood.

## AGEING

In lightly toasted 500 L barrels for 9 months then in 25 hL oak barrels for 12 months. The wine settled in glass lined cement vats for 6 months; final ageing in the bottle for 2 years.

**BOTTLED:** June 2006.

## ANALYTICAL DATA

Alcohol: 15,25%	Total acidity: 5,1 g/l
Sugar: 1,3 g/l	pH: 3,69
Volatile acidity: 0,60 g/l	Dry Extract: 30,5 g/l

## WINEMAKING NOTES

Quite long fermentations due to the high potential alcohol content in a such hot vintage. Balanced and structured wine in spite of the high percentage of alcohol.

**PRODUCTION:** 9.300 bottles.

## SIZES

750 mL.

## SERVING TEMPERATURE

18°C.

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