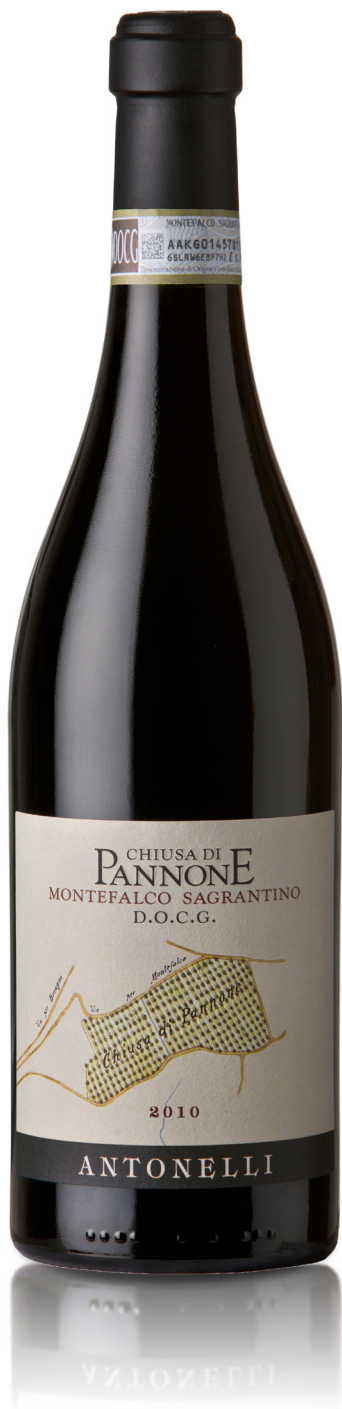




MONTEFALCO SAGRANTINO CHIUSA DI PANNONE DOCG

VINTAGE
2010



WEATHER CONDITIONS

Characterised by a rainy spring that held to a lag in phenological phases. Summer has been rather cool until mid August. Subsequently until mid-October there were higher temperatures and a dry weather which allowed optimal ripeness of the grapes.

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: Second week of October, 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 25 days at a maximum temperature of 28°C. Malolactic fermentation takes place in wood.

AGEING

In lightly toasted 500 L barrels for 12 months then in 25 hL oak barrels for 36 months. The wine settles in glass lined cement vats for 12 months; final ageing in the bottle for 1 year.

BOTTLED: January 2016.

ANALYTICAL DATA

Alcohol: 15,20%	Total acidity: 5,1 g/l
Sugar: 1,2 g/l	pH: 3,62
Volatile acidity: 0,70 g/l	Dry extract: 32,5 g/l

WINEMAKING NOTES

Very healthy grapes and optimum ripeness. Regular fermentation. Well balanced wines.

PRODUCTION: 3.800 bottles.

SIZES

750 mL; 1.5 L magnum in a wooden case.

SERVING TEMPERATURE

18°C.

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