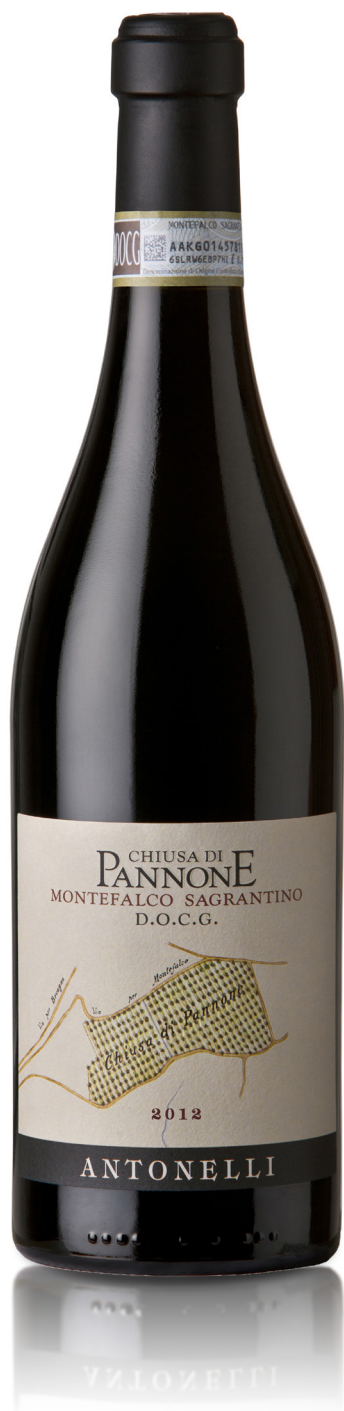




MONTEFALCO SAGRANTINO CHIUSA DI PANNONE DOCG

VINTAGE
2012



WEATHER CONDITIONS

It's been a dry vintage throughout the year, with few rains. Winter and spring were rather dry, but while winter was cold, in spring we had a mild weather even if there were occasional frosts between April and May. Summer has been warmer than average and really dry. The final part of ripening process in September and October has been optimal thanks to a cool weather, good temperature gap between night and day and just the right amount of rain.

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 29 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: April 2018.

ANALYTICAL DATA

Alcohol: 15,20%	Total acidity: 5,0 g/l
Sugar: 1 g/l	pH: 3,75
Volatile acidity: 0,70 g/l	Dry extract: 32,7 g/l

WINEMAKING NOTES

Very healthy grapes and optimum ripeness. Regular fermentation in spite of the high content in sugar of grapes.

PRODUCTION: 6.300 75cl bottles and 200 1,5L magnum bottles.

SIZES

750 mL; 1.5 L magnum in a wooden case.

SERVING TEMPERATURE

18°C.

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