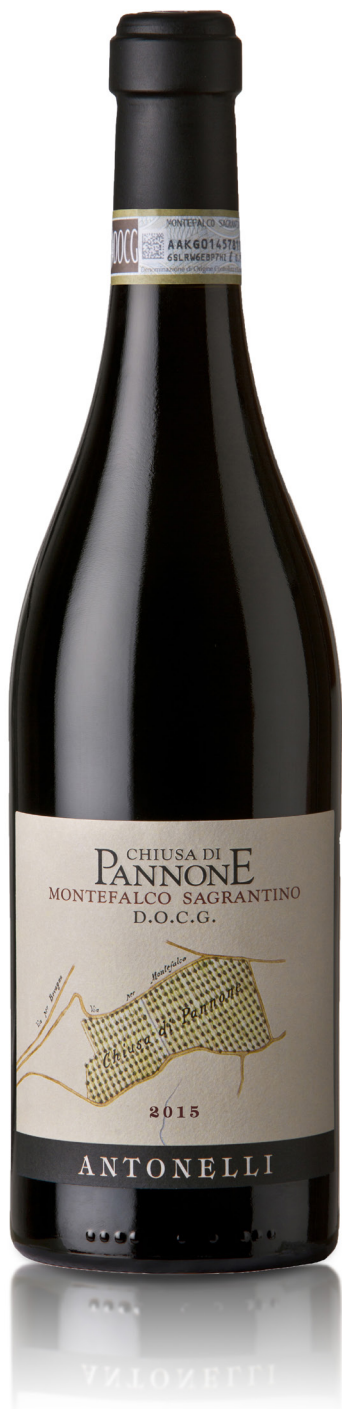




MONTEFALCO SAGRANTINO CHIUSA DI PANNONE DOCG

VINTAGE
2015



WEATHER CONDITIONS

Well balanced conditions throughout the whole production season. Winter has been rather rainy while spring has seen an high solar irradiation and lots of winds. Summer has been dry, hot and sunny. Low humidity values made easy controlling vines health. Finally we had the right amount of rain in September and October for an optimal final ripening process of grapes. Late harvesting.

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: Handpicked on 9th and 10th October 2015.

WINE MAKING

Using gravity feed thanks to the two levels of the cellar. Fermentation in contact with skins for 48 days.

AGEING

In 29 hL oak barrels for 40 months. The wine settles in glass lined cement before bottling; final ageing in bottle for at least 1 year.

BOTTLED: June 2019.

ANALYTICAL DATA

Alcohol: 15,24%	Total acidity: 5,0 g/l
Sugar: 1 g/l	pH: 3,82
Volatile acidity: 0,73 g/l	Dry extract: 32,0 g/l

WINEMAKING NOTES

Regular fermentation. Full bodied, well balanced and expressive wines,

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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