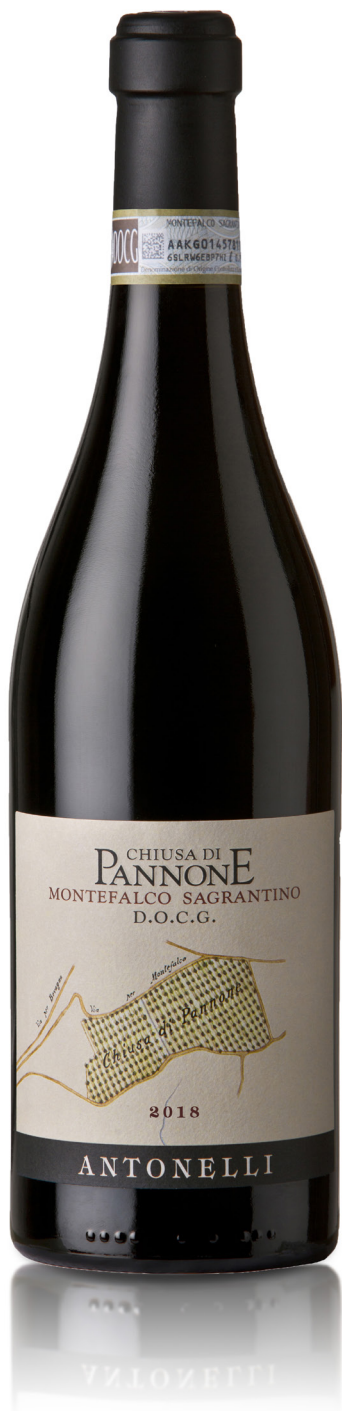




MONTEFALCO SAGRANTINO CHIUSA DI PANNONE DOCG

VINTAGE
2018



WEATHER CONDITIONS

Late spring was rainy and cool, and we had to work harder to prevent downy mildew and to protect our organic grapes. While summer was rather average, without excessive peaks in temperature. The late ripening phase was then characterized by a dry season, which helped in getting very healthy bunches.

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 20th October 2018.

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: May 2022.

ANALYTICAL DATA

Alcohol: 16,05%	Total acidity: 5,2 g/l
Sugar: 2,5 g/l	pH: 3,90
Volatile acidity: 0,78 g/l	Dry extract: 33,7 g/l

WINEMAKING NOTES

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

PRODUCTION: 9.500 75cl bottles and 250 1,5L magnum bottles.

SIZES

750 mL; 1.5 L magnum in a wooden case.

SERVING TEMPERATURE

18°C.

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