



# MONTEFALCO SAGRANTINO DOCG

VINTAGE  
**2006**



## WEATHER CONDITIONS

Characterised by cool temperatures throughout the year and subsequent phenological lag behind the norm. A rather dry and cold winter followed by a mild spring with little rain and a cool and rainy summer up to the end of August. Subsequently until mid-October there were higher temperatures and a dry weather which allowed optimal ripeness of the grapes.

## GRAPE VARIETAL

100% sagrantino.

## VINEYARDS

Located on the hills between 300 and 400 m a.s.l.; southern and southwesterly exposure; training system spurred cordon & Guyot. Mean age 15 years.

**YIELD PER HECTARE:** 45 hl/ha.

**HARVEST:** Second week of October, the grapes are hand-picked.

## WINE MAKING

Vinification using gravity feed; fermentation in contact with the skins at 28°C. Maceration for another 3 weeks.

## AGEING

In lightly toasted 500 L barrels for 6 months then in 25 hL oak barrels for 12 months, the wine settles in glass lined cement vats for 12 months; then bottle ageing for 12 months.

**BOTTLED:** November, 2009.

## ANALYTICAL DATA

Alcohol: 14,3%	Total Acidity: 5,4 g/l
Sugar: 1,6 g/l	pH: 3,70
Volatile acidity: 0,5 g/l	Dry extract: 29 g/l

## WINEMAKING NOTES

Very healthy grapes and optimum ripeness. Regular fermentation.

**PRODUCTION:** 56.000 bottles.

## SIZES

375 mL; 750 mL; 1.5 L magnum in a wooden case; 3 L double magnum in a wooden case.

## SERVING TEMPERATURE

18°C (64.4°F).

## ANTONELLI SAN MARCO

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