



MONTEFALCO SAGRANTINO

DOCG

VINTAGE
2008



WEATHER CONDITIONS

Characterised by a cool and rainy spring that led to a phenological lag of about 10 days. During the summer there were average temperature and a dry weather, then in September and October we had northern winds which made the climate cool, dry and with a really low humidity, helpful for a healthy ripeness of 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 18 months, the wine settles in glass lined cement vats for 12 months; then bottle ageing for 12 months.

BOTTLED: May, 2011.

ANALYTICAL DATA

Alcohol: 14,7%	Total Acidity: 5,5 g/l
Sugar: 1,4 g/l	pH: 3,66
Volatile acidity: 0,6 g/l	Dry extract: 30 g/l

WINEMAKING NOTES

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

PRODUCTION: 32.000 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).

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