



MONTEFALCO SAGRANTINO DOCG

VINTAGE
2011



WEATHER CONDITIONS

Spring and first part of summer were characterised by a wide temperature range and few rains, so the ripening process was slow and irregular. Since the end of August and through the month of September climate has been dry and warm, with considerable temperature gap between night and day.

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: First half 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 24 months, the wine settles in glass lined cement vats for 12 months; then bottle ageing for 12 months.

BOTTLED: December 2015.

ANALYTICAL DATA

Alcohol: 14,8%	Total acidity: 5,4 g/l
Sugar: 1,4 g/l	pH: 3,63
Volatile acidity: 0,68 g/l	Dry extract: 30,4 g/l

WINEMAKING NOTES

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

PRODUCTION: 36.000 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.

ANTONELLI SAN MARCO

Montefalco, Italia.

www.antonellisanmarco.it

(+39) 0742.37.91.58