



MONTEFALCO SAGRANTINO

DOCG

VINTAGE
2012



vino biologico



WEATHER CONDITIONS

It's been a dry vintage throughout the year, with few rains. Winter and spring were rather dry, but while winter was cold, in spring we had a mild weather even if there were occasional frosts between April and May. Summer has been warmer than average and really dry. The final part of ripening process in September and October has been optimal thanks to a cool weather, good temperature gap between night and day and just the right amount of rain.

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 ten days of October.

WINE MAKING

Vinification using gravity feed; fermentation in contact with the skins at 28°C. Maceration for more than 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 18 months; then bottle ageing for 12 months.

BOTTLED: February 2016.

ANALYTICAL DATA

Alcohol: 14,5%	Total acidity: 5,4 g/l
Sugar: 1 g/l	pH: 3,65
Volatile acidity: 0,65 g/l	Dry extract: 30,2 g/l

WINEMAKING NOTES

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

PRODUCTION: 33.000 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