



# MONTEFALCO SAGRANTINO

## DOCG

VINTAGE  
**2013**



vino biologico



### WEATHER CONDITIONS

Spring and first part of summer were cool and rainy, while the rest of the season hasn't been too hot and characterised by a wide temperature gap between night and day. Beginning of Autumn has been rather rainy. Ripening process has been optimal but ended later than usual.

### 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 half 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:** June 2017.

### ANALYTICAL DATA

|                            |                        |
|----------------------------|------------------------|
| Alcohol: 14,1%             | Total acidity: 5,2 g/l |
| Sugar: 1,1 g/l             | pH: 3,58               |
| Volatile acidity: 0,58 g/l | Dry extract: 30,5 g/l  |

### WINEMAKING NOTES

Regular fermentation. Fine and expressive wines.

**PRODUCTION:** 13.000 750mL bottles and 300 1,5 L magnums.

### SIZES

750 mL; 1.5 L magnum in a wooden case.

### SERVING TEMPERATURE

18°C.

## ANTONELLI SAN MARCO

Montefalco, Italia.

[www.antonellisanmarco.it](http://www.antonellisanmarco.it)

(+39) 0742.37.91.58