



MONTEFALCO SAGRANTINO

DOCG

VINTAGE
2014



vino biologico



WEATHER CONDITIONS

Spring and first part of summer were rather cool and rainy, so that the beginning of the veraison happened around three weeks later than average. The rest of the summer has been regularly hot, with considerable temperature gap between night and day.

Ripening process has been optimal, but 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 25 hL oak barrels and 500L lightly toasted casks for 30 months, the wine settles in glass lined cement vats for 18 months; then bottle ageing for at least 12 months.

BOTTLED: June 2017.

ANALYTICAL DATA

Alcohol: 14,6%	Total acidity: 4,8 g/l
Sugar: 1,6 g/l	pH: 3,71
Volatile acidity: 0,65 g/l	Dry extract: 28,5 g/l

WINEMAKING NOTES

Regular fermentation. Fine and expressive wines.

PRODUCTION: 33.000 750mL bottles and 400 1,5 L magnums.

SIZES

750 mL; 1.5 L and 3L magnums in a wooden case.

SERVING TEMPERATURE

18°C.

ANTONELLI SAN MARCO

Montefalco, Italia.

www.antonellisanmarco.it

(+39) 0742.37.91.58