



MONTEFALCO SAGRANTINO

DOCG

VINTAGE
2015



vino biologico



WEATHER CONDITIONS

Very well balanced conditions throughout the whole production season. Winter has been rather rainy while spring has seen an high solar irradiation and lots of winds. Summer has been dry, hot and sunny. Low humidity values made easy controlling vines health. Finally we had the right amount of rain in September and October for an optimal final ripening process of grapes. Late harvesting.

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 20 years.

YIELD PER HECTARE: 45 hl/ha.

HARVEST: First ten days of October.

WINE MAKING

Vinification using gravity feeding; 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 36 months, the wine settles in glass lined cement vats for 6 months; then bottle ageing for at least 12 months.

BOTTLED: Spring 2019.

ANALYTICAL DATA

Alcohol: 15,08%	Total acidity: 4,9 g/l
Sugar: 1,4 g/l	pH: 3,77
Volatile acidity: 0,67 g/l	Dry extract: 32,8 g/l

WINEMAKING NOTES

Regular fermentation. Complex, well balanced and expressive wines.

PRODUCTION: 60.000 750mL bottles, 800 1,5 L magnums and 100 3L double magnum Jeroboams.

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