



MONTEFALCO SAGRANTINO DOCG

VINTAGE
2016



vino biologico



WEATHER CONDITIONS

Well balanced conditions throughout the whole season. A rather cool spring with average rains has been followed by a dry summer, that has never showed too hot temperatures. Both September and October in spite being rather dry, have had very good temperature gap between night and day. Phenological phases were delayed, but grapes got to an optimal ripeness. 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, then the wine settles in glass lined cement vats for 6 months; finally bottle ageing for at least 12 months.

BOTTLED: Spring 2020.

ANALYTICAL DATA

Alcohol: 15,18%	Total acidity: 5,5 g/l
Sugar: 0,5 g/l	pH: 3,73
Volatile acidity: 0,69 g/l	Dry extract: 34 g/l

WINEMAKING NOTES

Regular fermentation. Complex, well balanced and expressive wines.

PRODUCTION: 57.000 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