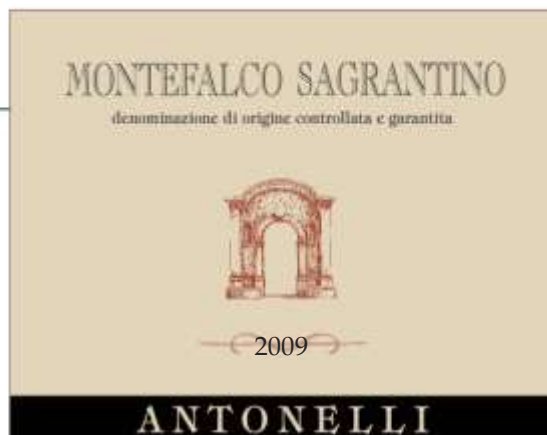




# MONTEFALCO SAGRANTINO

Denominazione di Origine  
Controllata e Garantita



*The traditional wine of Montefalco, made exclusively from Sagrantino grapes, vines grown for centuries on the slopes of the Umbrian hills characterised by great structure and longevity.*



**Grape varietal:** 100% Sagrantino.

**First vintage:** 1981.

**Vineyards:** located on the hills between 300 and 400 m a.s.l.; southern and southwesterly exposure; trellising system Guyot. Mean age 15 years.

**Yield per hectare:** 45 hL / ha.

**Harvest:** generally in the second week of October, the grapes are hand-picked.

**Wine making:** vinification using gravity feed; fermentation in contact with the skins for 25-40 days at 25-28°C. The wine clarifies spontaneously with no need for filtration.

**Ageing:** in lightly toasted 500 L barrels for 6 months then in 25 hL oak barrels for 18 months, the wine settles in glass lined cement vats for 12 months; then bottle ageing for 12 months.

**Tasting notes:** intense ruby red in colour. To the nose rich and powerful, ethereal and very complex. Typically characterised by notes of fruit and aromatic herbs, featuring citrus, cherry, wild berry, mint and oregano. On the palate this wine is very structured, with firm and persistent tannins. A wine that is best expressed with a long bottle ageing.

**Accompanies:** grilled and roast meats, stewed red meats, game and mature hard cheeses.

**Best period for drinking:** Sagrantino generally reaches full maturity after 10-15 years from the harvest and is able to bottle age for more than 30 years.

**Serving temperature:** 18°C (64.4°F).

**Sizes:** 375 mL, 750 mL bottles; 1.5 L magnum in a wooden case; 3 L double magnum in a wooden case.

MAGGIORI INFORMAZIONI SONO REPERIBILI SU  
MORE INFORMATION IS AVAILABLE AT

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

**ANTONELLI SAN MARCO**

Località S.Marco, 60 - 06036 Montefalco (Pg) - ITALIA

Tel. +39.0742.379158 - fax +39.0742.371063

[info@antonellisanmarco.it](mailto:info@antonellisanmarco.it)