

Many Antonelli products are praised by the guides

A very positive balance of trade for the holding of Montefalco (Perugia), a wine cellar of wine tourism excellence and amongst the leaders of the Sagrantino wine.

Recognition and awards given in all the latest wine guides of Gambero Rosso, Ais, Slow Wine, Espresso, VIN, Flos Olei, ... continues

Slow Wine

A snail and a bottle to a wine cellar with wines of importance that interpret the environmental values, identity, territory and sensory. A recognition given in the new Slow Wine Guide, which awards the seal of Antonelli San Marco Montefalco (Perugia), Filippo Antonelli. In all, only 160 Italian wine producers have been awarded in this first edition. The "snails" are the symbols assigned to those wineries interpreting the following values: sensory, territorial, environmental and identity, in keeping with the spirit of Slow Food. The "bottle" symbols instead indicate the presence of important wines. Antonelli is the only winery in Umbria to be recognized with both values.

Sagrantino cru Chiusa di Pannone: **5 Grape bunches e 2 red glasses**

The cru Sagrantino di Montefalco DOCG Antonelli San Marco is the "Chiusa di Pannone", made with grapes from the Pannone enclosed vineyard, of about 2.70 hectares, on a hill well exposed and ventilated of 400 meters high. The year 2005 has been awarded the Italian Sommelier Association with 5 grape bunches from the Ais guide, winning also 2 Red Glasses from the Gambero Rosso wine guide.

Another label of Antonelli is featured in the "**Low Cost of Drinking Well**" by Gambero Rosso guide, on wines under 8 euro / bottle: it's the Baiocco Umbria Rosso 2008. An interesting recognition that certifies a policy-oriented quality towards all the types of wine from the Antonelli winery, as well as for its labels basis.

Awards have also been given by the **Espresso 2011 guide**, known for its excellence in Italian wine and curated by the critic Ian D'Agata. The Espresso Guide has awarded the Montefalco Rosso Riserva 2007, putting it at the top of its class of Montefalco Doc. of D'Agata, however, Antonelli's Sagrantino di Montefalco Passito of 2007 is among the 100 best wines of the country. This is the response for the 2011 edition of **VIN**: "*Antonelli is the best producer of Montefalco, of elegant and balanced wine, and never exaggerated. This year we award the sweet wine (passito) (2006 vintage, rating 90/100), which we liked other times in the past. Perfect with all chocolate sauces.*"

Finally, the guide for the best extra virgin olive oils "**Flos Olei 2011**" edited by Mark Oreggia, assigned a score of 91/100 Bio (organic) Oil produced by Antonelli.