



## ANTONELLI SAN MARCO MONTEFALCO

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One hundred seventy-five hectares (430 acres) in a single estate set in the heart of the Montefalco DOCG area. The plots, clayey and rich in limestone, have various geological origins: some are deep, while others are rocky, thereby providing intense and varied nuances to the wines. The hills are pristine, surrounded by wooded areas and have an ideal microclimate for vines and olive trees. Ten hectares (24 acres) are dedicated to olive groves, while 50 (123 acres) are covered by vineyards; these crops are located on the hilltops, with southern and western exposure. We cultivate mainly native varieties: Grechetto and Trebbiano Spoletino for the whites, while the red varieties are mainly Sangiovese and Sagrantino. At the heart of the property, just below the original manor house, is the Winery; the cellars are completely underground and designed for gravity vinification, with the pressed grapes falling down into the fermentation tanks and the pomace discarded without pumps, simply using the force of gravity. Only grapes cultivated by the winery using

organic agricultural methods are used, thereby offering a product in which each phase of the process has evaluated characteristics, merits and potential, with the additional guarantee of organic certification, both of the grapes and the wines. Antonelli San Marco also offers wine-tourism hospitality in the antique farmhouse called Casale Satriano, which has been carefully restored and tastefully decorated: 6 independent apartments with a swimming pool, surrounded by vineyards and a breathtaking landscape, just a short drive from the most beautiful Medieval villages of Umbria... Finally, the cooking school, Cucina in Cantina, offers courses on Umbrian cuisine, lunches and dinners by appointment for groups, wine tastings and guided tours of the historical winery.

### HISTORY

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The estate is mentioned in several Medieval documents, in which San Marco de Corticellis is described as a Longobard cohort and one of the territories most suited for the cultivation of vines and olives.

Between the 13th and 19th centuries, the property belonged to the bishop of Spoleto. Indeed, the current boundaries are practically the same as those described in a 13th-century document currently preserved in the Bishop's Archive.

In 1883 it was purchased by Francesco Antonelli, a lawyer from Spoleto. He began a radical transformation and modernization of the planting and farming. A report from 1899 mentions that the vineyards were already planted with 5000 vines per hectare and that the red wines were showing

excellent characteristics. There were also great improvements for the tenant farmers' welfare: "their health and the ease with which they could meet their domestic

needs make them more efficient in their labor and more fond of the property..."

Distinguished by this philosophy, the Antonelli estate eventually started bottling and marketing its wines in 1979. With a great history behind them, the Antonelli's are passionately committed to caring for their territory and to ensuring the quality of their organic wine and extra virgin olive oil.