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WINE ADVOCATE

In recent issue nr 234 of **The Wine Advocate** Monica Larner reviewed some of our wines. These are her ratings.



**CHIUSA DI PANNONE**  
MONTEFALCO SAGRANTINO DOCG  
2010

The 2010 Montefalco Sagrantino Chiusa di Pannone is a bold and contemporary expression from this special appellation at the heart of Umbria. The wine opens to a dark and impenetrable appearance with thick aromatic layers that span the spectrum for a dark red of this sophistication and intensity. Black fruit segues to camp re ash, exotic spice and Spanish cedar. Those soft and spicy oak elements are put clearly on display. The finish is much softer and more velvety than you usually encounter with the highly tannic Sagrantino grape. This is a beautiful wine. Only 3,800 bottles were made.

**94** points



**MONTEFALCO SAGRANTINO**  
DOCG  
2012

The 2012 Montefalco Sagrantino is a darkly layered and powerful wine. This is a bold and firmly structured wine that is shaped by a warm and long growing season. The bouquet is dense and syrupy with blackberry preserves, dried cherry, dried plum and prune. The mouthfeel is rich with a slightly gritty or granular texture. The finish is long, determined and firm. You definitely need to pair this Umbrian red with a flavorful food, such as fire-roasted meat or succulent steak.

**90** points



**MONTEFALCO SAGRANTINO**  
PASSITO DOCG  
2010

In local tradition, the Sagrantino grape was made into sweet wines just like this. The 2010 Montefalco Sagrantino Passito (375 milliliters) opens to an impenetrable and inky black appearance. The tannins are tamed by the sweetness, but the wine is super rich and concentrated nonetheless. I love that sweet espresso or chocolate-covered-cherry flavor (like a Mon Cheri candy) you get on the close. Sagrantino grapes are dried on straw mats for an extra long time (up to 65 days) and the final blend is aged in cement vats for two years before the wine's commercial release. Only 7,200 bottles were produced.

**92** points



**MONTEFALCO ROSSO RISERVA**  
DOC  
2012

The 2012 Montefalco Rosso Riserva (70% Sangiovese, 15% Montepulciano and 15% Sagrantino) shows class and balance with plenty of ripe fruit and black cherry at the back. Those fruit tones are enhanced by spice, savory smoke and toasted nut. Evolved or aged aromas of cured tobacco, tar and tarry mineral also appear. The wine's character is rigid and firm. Some 10,000 bottles were produced.

**89** points



### MONTEFALCO ROSSO DOC 2014

The 2014 Montefalco Rosso is an accessible and fruit-forward wine that would pair deliciously with simple meat dishes. The wine is redolent of dark fruit and plum with brighter notes of wild berry and crème de cassis. However, this wine already feels a bit more tired and at compared to past editions. For that reason, I would suggest a short and near-term drinking window. The blend is 70% Sangiovese, 15% Montepulciano and 15% Sagrantino.

**86** points



### TREBIUM TREBBIANO SPOLETINO SPOLETO DOC 2016

The 2016 Spoleto Trebbiano Spoletino Trebium is a delightful wine both in appearance and in substance. It shows a light and luminous impression. The bouquet is beautifully redolent of honey, sweet summer peach, cantaloupe melon and spicy saffron or cumin. In the mouth, it delivers and has a mildly creamy (but lightweight) consistency. Some 15,500 bottles were produced. You get great value with this Umbrian white.

**90+** points



ORGANIC WINES

Montefalco

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