



Montefalco Rosso Riserva

General Notes: Antonelli San Marco is a wine and farming estate which extends over an entire 170 hectares located centrally within Montefalco's DOCG winemaking area. With a background rich in history, the Antonelli family is passionately committed to caring for their territory and attentive to the quality of their products. For years Antonelli San Marco relies on research and constantly aims to improve the quality of their wines. The estate style is geared towards authenticity and harmony, drinkability and elegance rather than blunt power. It leans towards gentle extraction and moderate use of wood ageing. Wine produced only from the best vintages of Sangiovese. Production process: Maceration tanks are filled by gravity feed. Fermentation on the skins at 28°C. Maceration for about 3-4 weeks. Aging: The blended component varietals are aged in lightly toasted 500 lt. barrels for 6 months then in larger 25 hl barrels for 12 months. Clarification occurs in cement vats for 6 months. Bottle ageing for at least 12 months.

Gastronomical Matching: Flavoursome first courses; grilled meats, roasts; mature hard cheese.

Product Description

Winery: Antonelli San Marco

Region: Umbria

Grape: 70% Sangiovese - selected from the oldest vines -, 15% Sagrantino, 15% Montepulciano.

Production Area: Montefalco, Perugia

Appellation: DOC

Harvest Period: Begins with Sangiovese towards the end of September and ends with Sagrantino and Montepulciano in October.

Soil: Sandy and Clay

Plant Breeding: Guyot

Serving Temperature: 18 C.

Alcohol Strength: 14,5%

Tasting notes: Nose: Intense on the nose and complex, with notes of Violet, Blackberry, Black Cherry, Plum, Blueberry, Vanilla, Tobacco. Chocolate. Palate: To the taste it's an amazing wine, where it begins sweet and then gives way to a fresh finish with an aromatic persistence to the nose.