



## Chiusa di Pannone

**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 Chiusa di Pannone (2.70 hectares). Planted in 1995. Altitude of 400 m a.s.l. Southern exposure with rows following the slopes. Planting density of 2.50 meters x 0.80 meters (5.000 vines/hectare). Terrain of Pleistocene origin, calcareous clay, rich in gravel and fluviolacustrine conglomerates. Production process: Vinification using gravity fee thanks to 2 levels cellar, fermentation in contact with the skins for 3-4 weeks at 28°C. maximum temperature. Malolactic fermentation takes place in wood. Aging: In lightly toasted 500 L barrels for 6 months then in 25 hl oak barrels for 24 months, the wine settles in glass lined cement vats for 6 months; then bottle ageing for 24 months. The wine is not stabilized nor filtered.

**Gastronomical Matching:** Pairs well with grilled, roasted, braised or stewed red meats, game and hard mature cheeses.

## Product Description

**Winery:** Antonelli San Marco

**Region:** Umbria

**Grape:** Sagrantino

**Production Area:** Montefalco (Perugia) on hills at 400 mts. a.s.l.

**Appellation:** DOCG

**Harvest Period:** 2nd or 3rd week of October

**Soil:** Sandy and Clayey

**Plant Breeding:** Spurred Cordon - Guyot

**Serving Temperature:** 18° C.

**Alcohol Strength:** 15%

**Tasting notes:** Color: Intense ruby red Nose: The nose is reach and powerful, Mint Oregano, Blackberry, Blueberry, Black Cherry, Plum, Violet, Orange Blossom, Star Anise, Vanilla, Tobacco, Cloves, Chocolate, Pink Pepper, Leather. Palate: Strong, very structured with firm and persistent tannins, a palate that will express itself with a long bottle aging.

