



## Montefalco Sagrantino

**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. Production process: Vinification using gravity feed; fermentation in contact with the skins for 25-40 days at 25-28°C. The wine clarifies spontaneously with no need for filtration. Aging: in lightly toasted 500 L barrels for 6 months then in 25 hl oak barrels for 18 months, the wine settles in glass lined cement vats for 12 months; then bottle ageing for 12 months.

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

## Product Description

**Winery:** Antonelli San Marco

**Region:** Umbria

**Grape:** Sagrantino

**Production Area:** Montefalco (Perugia) on hills between 300 and 400 mts. a.s.l.

**Appellation:** DOCG

**Harvest Period:** Mid October

**Soil:** Sandy and Clayey

**Plant Breeding:** Spurred Cordon - Guyot

**Serving Temperature:** 18 C.

**Alcohol Strength:** 14%

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