

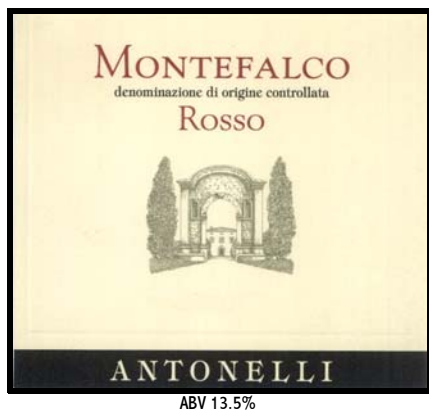
ANTONELLI

Winery Profile

The Antonelli winery property was originally owned by the Bishop of Spoleto until it was purchased in 1880 by Francesco Antonelli. Under the ownership of Francesco Antonelli, the property underwent a transformation at the turn of the century including the construction of new villas and the planting of new vines and olive trees.

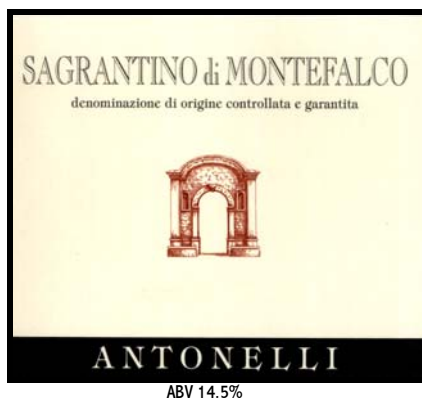
The property remains today in the hands of Francesco Antonelli's heirs, currently under the ownership and direction of Filippo Antonelli. Filippo, who has a degree in Agriculture and is also the President of the Montefalco Growers Association, is proud to be the Antonelli responsible for bringing his family's wines to the USA. Under his direction, the winery has enjoyed unprecedented growth and international acclaim. The demand for the wines from Antonelli will continue to rise in the coming years.

Montefalco Rosso DOC



Montefalco Rosso is made from a blend of Sangiovese, Sagrantino, Merlot and Cabernet Sauvignon. This wine is aged in oak barrels for 9-months before being bottle aged for 6-months. The wine is ruby-red, with a fragrant bouquet and good persistence. On the palate the wine is full bodied and supple, dry and balanced with fine tannins. Best served with roast meats, grilled meats and chicken.

Sagrantino di Montefalco DOCG



This wine must be made with 100% Sagrantino grapes. Although the law stipulates a minimum of 12 months, Antonelli releases his wine only after 15-18 months in oak. The wine is capable of long cellar aging and its style is often compared to its neighbor, Brunello di Montalcino. The color is intense, ruby red tending toward garnet with a nose of delicate brambleberries. On the palate, the wine is very big, and spicy. Try it with full flavored dishes.