



Antonelli San Marco is a 170 hectare winery in a single corpus in the center of the Montefalco Docg area with a great history behind it, a great passion handed down for this area and a great care for the quality of the products.

For years it has embarked on a path of continuous research and improvement from the vine to the bottle according to a style that is aimed at typicality and balance, drinkability and elegance, rather than power, with delicate extractions and moderate use of wood .

The origins of the estate are lost in history. Some medieval documents recall "San Marco de Corticellis" as a Lombard agricultural court, in one of the areas most suited to the cultivation of vines and olives.

From the thirteenth to the nineteenth century the estate belonged to the Bishop of Spoleto (the current borders are almost the same as those described in a thirteenth century document, preserved in the bishop's archive).

In 1881 Francesco Antonelli, a lawyer from Spoleto, bought the property. A radical work of transformation and modernization of the plants and crops begins: in a report of 1899 there is already talk of vineyards with 5,000 vines per hectare, as well as

the profound transformation of the living conditions of the colonists, "because their sin, the ease and comfort of meeting domestic needs makes them more suitable and brisk in the work, and attaches them to the fund ... ». And it is with this philosophy that the Company arrived in 1979 to undertake the wine bottling activity. Only grapes of its own production, from organic agriculture, are vinified, so as to offer a product of which they have been evaluated and controlled, in every phase, characteristics, strengths, potential. The vineyards are planted only in the upper parts of the hilly slopes, at an average altitude of 350 meters above sea level, reserving the valley floor for arable crops.

The soils, clayey and rich in limestone, have different geological origins: some deep, others rich in skeleton, which give the wines intense and varied shades; austere hills surrounded by woods, with an ideal microclimate for the highest quality grapes and olives.

The red grape varieties are mainly Sagrantino and Sangiovese, but also Montepulciano, Merlot and Cabernet Sauvignon, while the white grape varieties, Grechetto and Trebbiano Spoletino.

The average age of the vineyards is around 15 years. The oldest plants in Sagrantino are 30 years old



Azienda Agricola Antonelli Località San marco 60, 06036 Montefalco Perugia