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**Harvest time:** First ten days of October  
**Harvest:** by hand  
**Fermentation:** thermo-controlled  
**Fermentation temperature:** 25-28 °C  
**Duration of fermentation:** 10-15 days  
**Maturation:** 6 months in steel and aging in bottle  
**Alcohol content:** 13.5% Vol  
**Total acidity:** 4.5 g / l  
**Processing method:** Standard

## DON ANTON

**Montepulciano**

**First year of production:** 2012

**Number of bottles produced:** 10,000

**Production area:** Pozzilli (IS) Molise - Italy

**Grape Variety:** Montepulciano

**Year of planting / age of the vineyards:** 2010

**Altimetry:** 250m above sea level

**Type of soil:** Medium clayey mixture

**Yield per hectare:** grapes 140 ql / ha

**Vineyard area:** 1.50 ha

**Training system:** low spurred cordon

**Plant density:** 5,000 vines per hectare



**Available sizes:** 750 ml, 375 ml.

**Color:** intense cardinal red color.

**Palate/Nose:** well structured, elegant, with a delicate fragrance, with hints of ripe fruit and spicy notes.

**Serving Suggestion:** ideal paired with appetizers, first courses, various meats, cured meats and not to aged cheeses.

**Best Serving Temperature:** 18-20°C (64-68°F)

### Pallet Composition:

	0,750 L	0,375 L
Single Case Weight	7 Kg	7,75 Kg
Units per Case	6	10
Tot. Cases	116	116
Layers / bottles per layer	4 / 174	4 / 290
TOTAL BOTTLES	696	1160
Pallet dimensions (cm.)	80x120xH145	80x120xH145
PALLET TOTAL GROSS WT	825 Kg	920 Kg