



VINOCHISTI

S₅

Vino da Tavola, 2010.5

Grape Variety

100% Sagrantino

Grapes specially selected from the vineyards of Danilo Antonelli
Montefalco (PG)

Harvested 13th October 2010 / 8th October 2011

Winemaking

Produced and Bottled at Azienda Agricola Vinochisti, FI

25 to 50% whole bunches

Punch-downs by hand

Long fermentation and maceration: 2010 on skins for 18 months; 2011, 6 to 12 months

2010 aged for 42 months in barriques and tank

2011 aged for 30 months in barriques and tank

Blended together in tank and aged for a further 12 months,

Bottled by hand, 12th May 2015

Unfiltered

1400 bottles made

15 % alc.

The Wine

The **S₅** is a blend of two vintages, 2010 and 2011, in more-or-less equal parts.

It is a very personal exercise, begun way back in 2006, albeit in extremis in this case,
as to the effects of very, very long maceration on skins.

The average amount of skin contact for this wine is around 12 months. The wine that has
arisen from this pyre of skins surprises by its beguiling softness and elegance.

Whilst 18 months may be a little on the long side, the results are convincing
enough to ensure that for future vintages, the **Skins** will remain.