

**“Ogni mio vino ha un’anima propria,  
alimentata dall’infinita passione  
di chi lo produce”.**  
Francesco Annesanti

<b>Commercial Name</b>	VALNERO
<b>Appellation</b>	Sangiovese Umbria IGT
<b>Grape Variety</b>	Sangiovese 100%
<b>Soil type</b>	Clay, Silt
<b>Exposure</b>	South-East
<b>Training System</b>	Guyot
<b>Plant Density</b>	4800/ha
<b>Yield per hectare</b>	7 t
<b>Total production</b>	2800 bottles
<b>Vinification</b>	Fermentation with a 100 days post-fermentation maceration
<b>Aging</b>	In stainless steel vats, then left to decant and to clarify naturally for some months, then bottled without fining or filtration
<b>Color</b>	Dark ruby red
<b>Bouquet</b>	Red fruits and balsamic notes, very intense
<b>Palate</b>	Fresh and rustic
<b>Serving temperature</b>	18 / 20°C
<b>Pairings</b>	Ideally served with red meat, cold cuts and aged cheese

**ANNE-  
SANTI**

VITICOLTORE  
IN VALNERINA

**VAL  
NERO**

SANGIOVESE  
UMBRIA  
IGT

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