

MILZIADE ANTANO

Under the shadow of the Tuscan hills hides a beautiful, still under-recognized region known as Umbria. From this area we have acquired a great, traditionalist producer named Milziade Antano. Growing up on his father's small Fattoria, or farm, called Colleallodole, with approximately thirty hectares with about seven under vine, Francesco Antano learned his trade.



Planted since 1975, the family's vines are planted with Sagrantino (a tannic red grape that is native to Umbria) and Sangiovese on clay soils that are rich in minerals. Located in the town of Montefalco, Milziade Antano is in one of the two DOCG designated wine regions in Umbria, Montefalco Sagrantino DOCG.

Stylistically, Antano is “old school” in winemaking terms, a “garage winemaker”, with a lack of intervention in the winery, including no barrique and no high-tech equipment. He maintains his father's vineyard management techniques, now considered modern, which were once considered radical when Milziade began them years ago, with aggressive green harvesting and low tonnage per acre. These are wines that speak out about the strength and passion of the land and the people who till and harvest its fruit.

UMBRIA GRECHETTO IGT 



Varietal/Blend: Grechetto

Farming Practices: sustainable

Elevation / Exposure: 265m / varied

Soil: clay

Vine Training: spurred cordon / 2,700–5,000 vines per ha.

Harvest Technique: hand harvested into small crates between mid- and late September

Year Vines Were Planted: 1980–2006

Yeast: ambient

Fermentation: direct press to stainless steel tank / spontaneous fermentation of must after settling

Maturation: 7 months in tank and 1 in bottle

Sulfur: <100mg/L total SO₂

Alcohol: 12.5%

RS: 1–2g/L

Country: Italy

Region: Umbria

Sub Region: Bevagna

Production #s: 3,000 bottles

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