



Poggio Antico
Montalcino

2017

Brunello di Montalcino

D.O.C.G.



Soils: Medium deep soils with low fertility and good presence of gravel and rocks (20-30%).

Altitude: 480 to 570 m a.s.l. (1574 to 1870 ft)

Vine training: spurred cordon and guyot.

Average yield: about 45 q/ha.

Winegrowing: The agronomic practices follow the essentials of a sustainable agriculture. Cover cropping is only carried out as needed, thanks to the symbiotic nature of the ecosystem that has developed in the vineyard.

Fermentation Notes: Fermentation for 7 days in troncoconics stainless steel vats at low temperatures (max 25°C) followed by 12 days of maceration.

Aging: 30 months in 40-hl traditional Slavonian oak barrels plus 18 months of bottle refinement.

Harvest Date: September 7th – September 15th.

Harvest Notes: Despite the extreme drought in one of the hottest summers of recent decades, maturation has been balanced thanks to the ample water reserve (gathered during the winter) and the high altitude of our vineyards. All these factors have contributed to enhancing Poggio Antico's terroir, thus obtaining the right concentration, very healthy grapes with ideal ripeness. A vintage to be explored.

Production: 35.000 bottles.