



Poggio Antico

Montalcino



2018 Brunello di Montalcino D.O.C.G.

ABV: **14.0%**

Total Acidity: **5.9g/L**

Grape Variety: **100% Sangiovese**

Fermentation Notes:

Selection of the best plots in the three areas. Fermentation for 10 days in truncated conical stainless steel and concrete vats at low temperatures (max 25°C); additional 15 days of maceration.

Aging:

30 months in 25 and 40-hl Slavonian oak barrels, followed by an additional 18 months in the bottle

Harvest Date:

September 20th – 27th.

Harvest Notes:

following several snowfalls, winter has been one of the coldest in recent decades. The 2018 vintage experienced a very cool and windy climate, registering temperatures below average even during summer. This led maturation to last throughout September and benefit from the remarkable diurnal temperature variation. At the end of the month, we harvested perfectly fragrant Sangiovese grapes distinguished by a well-balanced phenolic concentration, hinting to a solid and phenomenal aging