



Poggio Antico  
Montalcino

# 2016

## 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 10 days in troncoconics stainless steel vats at low temperatures (max 27°C) followed by 25 days of maceration.

**Aging:** 30 months in 25-hl and 40-hl traditional Slavonian oak barrels plus 18 months of bottle refinement.

**Harvest Date:** September 27<sup>th</sup> – October 12<sup>th</sup>.

**Harvest Notes:** A five-star vintage with a classic Mediterranean growing season. The start was cool with little rainfall, slightly below average temperature but with a good flower set. Summertime was quite hot with large temperature shift between night and day. Light rainfall and fall of temperatures in September. Perfect ripening pair with freshness and fantastic phenolic maturity. Wines with great ageing potential.

**Production:** 35.000 bottles.