



Poggio Antico
Montalcino

2015

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 8 days in troncoconics stainless steel vats at low temperatures (max 27°C); additional 30 days of maceration.

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

Harvest Date: September 22nd – October 10th.

Harvest Notes: Mild winter, April and May with regular rainfalls, summer was simply optimal in terms of weather conditions. All this led to an exceptional ripening with incredibly healthy grapes until the harvest. The thermal excursion in September perfectly developed the aromas. Amazing Vintage

Production: 35.000 bottles.