



Poggio Antico
Montalcino

2013

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 26°C); additional 12 days of maceration.

Aging: 36 months in 25 and 40-hl Slavonian oak barrels. 8 months of bottle refinement.

Harvest Date: September 26th – October 21st.

Harvest Notes: Below average temperature and heavy rainfalls during winter and spring until early June. Summer instead was marked by normal temperatures with a gradual ripening of the grapes. In August and September the forecast was ideal with pleasant warm days combined with cold and humid nights which facilitate the phenolic development and proper ripening of the grapes.

Production: 35.000 bottles.