



Poggio Antico
Montalcino



2012

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: A cold soak was done at 12°C for 2 days due to the high quality of phenolic compounds. Fermentation for 10 days in troncoconics stainless steel vats at low temperatures (max 29°C).

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

Harvest Date: September 20th – October 11st.

Harvest Notes: The 2012 winter was considered mild until February, when snow and frost hit the area quite heavily. This proved essential as the summer was very hot and dry. A good shift between day and night temperatures during the month of August ensured excellent (if not unexpected) maturation. Late rainfall ensured optimal ripeness without any pressure diseases.

Production: 35.000 bottles.