



Poggio Antico  
Montalcino



# 2019 Brunello di Montalcino

## Vigna i Poggi

D.O.C.G.

*Following meticulous research and zoning operations that culminated in the identification of Poggio Antico's 14 Units of Soil comes Vigna I Poggi: a single vineyard wine obtained through the separate vinification of parcels within the area. The vineyard boasts incredible potential at an average altitude of 550 m asl and has always been the home of outstanding Sangiovese. Deep and eloquent, Vigna I Poggi is the authentic voice of Poggio Antico's expression of terroir.*

**Soil:** "I Poggi" vineyard covers 2.5 hectares and includes 5 different Units of Soil. Highly calcareous, with Tuscan Galestro soil which is characterized by rocky, deep, medium-fertile units made up of gravel for more than 35%.

**Exposure:** South West.

**Altitude:** 550 to 570 m a.s.l. (1804 to 1870 ft).

**Year of planting:** 2005.

**Vine training:** spurred cordon.

**Average yield:** about 45 q/ha.

**Winegrowing:** 100% organic. The use of natural manure ensures soil vitality; management of the greenery employs tonics to strengthen the plants' natural defenses and help them face the varying climate. Cover cropping is only carried out as needed, thanks to the symbiotic nature of the ecosystem that has developed in the vineyard.

**Fermentation Notes:** The grapes from Vigna I Poggi are vinified separately and fermented in 60hl, tulip shaped concrete tanks. Alcoholic fermentation and malolactic fermentation occur simultaneously with maceration, at temperatures below 25°C, and last for about 15 days. Gentle extraction of phenolic compounds, with punching-down in the initial phases followed by delicate pumping over. After 4 weeks from harvesting, racking took place by separating the free-run must from the press wine.

**Aging:** 30 months in 25 hl Austrian oak barrels. Subsequent blending and aging in concrete for a further 6 months prior bottling.

**Bottling:** April 2023.

**Harvest Date:** October 4<sup>th</sup>, 7<sup>th</sup> and 22<sup>th</sup>

**Harvest Notes:** The cold winter and spring (with temperatures below average) led to a slow sprouting. Abundant rains during the growing season allowed the plant to reach the right balance, and Indispensable condition to accumulate a large amount of polyphenols and to get a perfect ripeness. Lastly, the strong temperature shifts during September and October, enhanced the phenolic component of each single vineyard.

**Production:** 7500 bottles, 1200 Magnums, 120 Double Magnums