

2022

Rosso di Montalcino

D.O.C.



Soils: Deep soils, rich in clay and good water capability.

Altitude: 480 to 520 m a.s.l. (1574 to 1706 ft).

Vine training: spurred cordon and guyot.

Average yield: about 55 q/ha.

Winegrowing: 100% certified 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: Fermentation for 10 days in truncated conical stainless steel and concrete vats at low temperatures (max 23°C); additional 5 days of maceration.

Aging: 12 months in big French oak barrels.

Bottling: January 2024.

Harvest Date: September 16th – 20th.

Harvest Notes: The wet winter, followed by a rather rainy beginning of the season, enabled the plants to maintain a lively metabolic activity even during the extremely hot summer. Rainfall in late August generally lowered the temperature, leading to prominent diurnal temperature variation: an essential element to ensure the perfect aromatic expression of Poggio Antico's terroir. Maturation flawlessly continued throughout the month of September, facilitating a healthy and regular harvest.

Production: 20.000 bottles.

