



Poggio Antico
Montalcino



2017 Riserva Brunello di Montalcino D.O.C.G.

Soils: Plateau with South exposure with presence of gravel and rich in stones.

Vine training: spurred cordon.

Average yield: about 40 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: cold maceration at 5°C for 3 days. Fermentation took place in conical stainless steel vats for a period of 3 weeks, followed by a further period of maceration.

Aging: 30 months in 25-hl French and Slavonian oak barrels followed by 30 months In bottle.

Bottling: July 2020.

Harvest Date: September 20th - 21th.

Harvest Notes: despite the drought of one of the hottest summer in recent decades, ripening was regular thanks to the large water reserves (accumulated during the winter) and the high altitude of our vineyards. All these factors have enhanced the Poggio Antico terroir, obtaining the right concentration and a pleasant fruity character in the wines. A vintage to be discovered.

Production: 6.000 bottles.