



Poggio Antico
Montalcino

2020

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: 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: to enhance the grape's fruit and freshness, fermentation has been carried out at 23-24°C for 10 days, ensuring a delicate extraction. Maceration continued for another 7 days.

Aging: 12 months in 500L French oak barrels.

Harvest Date: September 27th – September 29th.

Harvest Notes: The season has experienced a regular climatic trend: rain has fallen with excellent timing, allowing the proper development of the vines. Summer has not registered particularly high temperatures, guaranteeing excellent phenolic concentration. Diurnal temperature variation in September yielded healthy and well-concentrated grapes.

Production: 20.000 bottles.

