



Poggio Antico
Montalcino



2018 Riserva Brunello di Montalcino D.O.C.G.

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

Altitude: 500 m a.s.l. (1640 ft)

Vine training: spurred cordon.

Average yield: about 40 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: Cold maceration for three days in concrete tulip tanks. Fermentation for two weeks and additional maceration for 15 days.

Aging: 30 months in 25-hl French oak barrels, followed by an additional 30 months in the bottle.

Bottling: July 2021.

Harvest Date: October 4th.

Harvest Notes: Following several snowfalls, winter has been one of the coldest in recent decades. The 2018 vintage experienced a very cool and windy climate, registering temperatures below average even during summer. This led maturation to last throughout September and benefit from the remarkable diurnal temperature variation. At the end of the month, we harvested perfectly fragrant Sangiovese grapes distinguished by a well-balanced phenolic concentration, hinting to a solid and phenomenal aging.

Production: 5.800 bottles.