Poggio Antico
Montalcino

2025
Chardonnay

I.G.T.

Altitude: About 612 m s.l.m. (2008 ft).

Soils: Soil units characterized by shallow, non-calcareous soils, with sandy-loam and clay-loam textures.

Vine training: Guyot.

Winegrowing: Organic and sustainable, focused on the balance between vine, soil, and microclimate. Pruning is calibrated to minimize stress and promote vine longevity. Agronomic practices enhance soil vitality and the targeted management of different soil units, avoiding synthetic products and favoring low-impact, environmentally conscious methods.

Harvest: Hand-picked grapes on September 5th

Harvest Notes: The 2025 vintage in Montalcino was marked by a mild, dry winter followed by an unusually rainy spring, with frequent and abundant rainfall between April and June. Persistent humidity required careful vineyard monitoring to prevent the onset of disease, particularly during budbreak and fruit set. Agronomic interventions were essential to maintain a balanced vine growth and fruit production. Summer then settled into high temperatures and limited rainfall, supporting a steady and gradual ripening of the grapes.

Average yield: 30 q/ha.

Vinification: Pressing in a vertical basket press, followed by natural settling and transfer to new French oak barriques. Alcoholic fermentation lasts approximately 12 days, followed by malolactic fermentation.

Aging: Aproximately 10 months on the fine lees, without bâtonnage, in the same barriques in which fermentation took place.

Bottling: July 2026. Unfiltered.

Production: 560 bottles.

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