



2021

Brunello di Montalcino

Vigna i Poggi

D.O.C.G. 

Altitude: 550 to 570 m a.s.l. (1804 to 1870 ft).

Exposure: West.

Soil: Vineyard of 2.5 hectares with three distinct Units of Soil. The upper section features poor, highly galestro-rich, and well-drained soils, resulting in vines of low vigor and grapes of great concentration. The central area consists of calcareous marl and clay, contributing balance and tannic structure. The lower section, with deeper and more fertile colluvial soils, encourages greater vegetative growth.

Vine training: spurred cordon.

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 23rd and 27th.

Harvest Notes: The cold winter and spring, with below-average temperatures, led to a slow budbreak. Abundant rainfall during the growing season allowed the vines to achieve optimal balance, essential for the accumulation of polyphenols and a perfect ripening. Finally, the strong temperature variations between September and October enhanced the phenolic expression of each vineyard.

Average yield: 50 q/ha.

Vinification: After careful selection and destemming, the whole berries were vinified in 60-hl concrete tulip tanks for 28 days at temperatures below 25 °C. Maceration involved gentle extraction through punch-downs, followed by delicate pump-overs.

Aging: Aged for 30 months in 25-hl Austrian oak barrels, followed by blending and an additional 6 months of resting in natural concrete vats before bottling.

Bottling: April 2025. Unfiltered wine.

Production: 10.544 bottles, 1.200 Magnums, 120 Double Magnums.