



Poggio Antico



2015 Rosso di Montalcino D.O.C.

ABV: 14.0%

Total Acidity: 5.2g/L

Grape Variety: 100% Sangiovese

Fermentation Notes: A cold soak was done for 48 hours at 13°C in order to extract both color and flavor. Long fermentation & extended maceration were employed to achieve proper phenolic concentration. The temperature never exceeded 28°C. Fermentation lasted 8 days.

Aging: 8 months in French 500L French oak barrels (Tonneaux), followed by 4 months in bottle prior to release.

Harvest Date: September 22nd – October 7th

Harvest Notes: After an inconsistent spring, the summer was very hot and dry, resulting in small berry size and thus great concentration in the finished wine. Thankfully, well-timed rains ensured good flavor development without vine stress.