



Poggio Antico



2016 Rosso di Montalcino D.O.C.

ABV: 14.0%

Total Acidity: 5.8g/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 9 days.

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

Harvest Date: September 27th – October 12th.

Harvest Notes: A five-star vintage with a classic Mediterranean growing season. The start was cool with little rainfall, slightly below average temperature but with a good flower set. Summer time was quite hot with good temperature shift between daytime and nighttime. Light rainfall and fall of temperatures in September resulted in perfect ripening together with freshness and fantastic phenolic maturity.

Awards: 91 Points - James Suckling