



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 and wet, with good flower set but below average temperatures. This resulted in a reduction in the final yields. In July, the weather took a dramatic turn and became quite hot and dry. August and September rains brought relief to the vines. A warm fall with cool nights ensured good flavor development and ripe phenolics.