



Poggio Antico



2017 Rosso di Montalcino D.O.C.

ABV: 14.0%

Total Acidity: 5.9g/L

Grape Variety: 100% Sangiovese

Fermentation Notes: In order to maintain the fruity and fresh character of the grapes, we allowed the fermentation to proceed quickly (7 days) at 25-26°C with gentle extractions. Maceration lasted another 11 days at 21°C, before racking-off.

Aging: 12 months in 500L French oak barrels (Tonneaux).

Harvest Date: September 5th – September 22th.

Harvest Notes: Despite the dry weather and it being one of the hottest summers in decades, maturation continued in a regular way thanks to large water reserves (accumulated during the winter) and the high altitude of our vineyards. All of these factors made 2017 a vintage to be discovered, with good concentration and expressive fruit character.