



Poggio Antico



2018 Rosso di Montalcino D.O.C.

ABV: 14.0%

Total Acidity: 6.3g/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 7 days at 22°C, before racking-off.

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

Harvest Date: September 20th – October 4th.

Harvest Notes: One of the coldest winters in the recent decades, followed by a rainy spring and summer with temperatures below average, led to an extension of the vegetative life span. Nevertheless, the ripening progressed correctly throughout September thanks to a mild, cool and breezy weather which enhanced the fruitiness and the elegance of our wines.