Poggio Antico
Montalcino

2021
Brunello di Montalcino

D.O.C.G.



Altitude: 480 to 570 m a.s.l. (1574 to 1870 ft).

Soils: From Units of Soil with shallow, moderately fertile soils, featuring 20–30% rock and stone content and a high presence of galestro.

Vine training: spurred cordon and Guyot.

Winegrowing: Organic and sustainable, focused on the balance between vine, soil, and microclimate. Pruning is calibrated to minimize stress and promote vine longevity. Agronomic practices enhance soil vitality and the targeted management of different soil units, avoiding synthetic products and favoring low-impact, environmentally conscious methods.

Harvest: Hand-picked grapes between September 14th and 27th.

Harvest Notes: The cold winter and spring, with below-average temperatures, led to a slow budbreak. Abundant rainfall during the growing season allowed the vines to achieve optimal balance, essential for the accumulation of polyphenols and a perfect ripening. Finally, the strong temperature variations between September and October enhanced the phenolic expression of each vineyard.

Average yield: 55 q/ha.

Vinification: The fermentation process spans 10 days in truncated conical stainless steel and concrete vats at low temperatures, (maximum at 25°C). This is followed by an additional 14 days of maceration with gentle and careful extraction based on the units of soils characteristics.

Aging: 30 months in 25 and 40-hl Slavonian oak barrels followed by 7 months in natural concrete vats.

Bottling: June 2025. Unfiltered wine.

Production: 40.719 bottles, 1.200 Magnums, 120 Double Magnums.

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