Poggio Antico
Montalcino

2024
Rosso di Montalcino

D.O.C.



Altitude: 480 to 520 m a.s.l. (1574 to 1706 ft).

Soils: Units of soils with a deep substrate rich in clay and good water retention.

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 16th and 17th.

Harvest Notes: The 2024 vintage was marked by a mild, dry winter followed by an unusually rainy spring, with abundant and frequent precipitation between April and June. Persistent humidity required careful vineyard monitoring to prevent disease development, particularly during budbreak and fruit set. Agronomic interventions were essential to maintain a balanced vine growth and yield. Summer then stabilized with high temperatures and limited rainfall, supporting a gradual and even ripening of the grapes.

Average yield: 60 q/ha.

Vinification: The fermentation process lasts for 6 days in truncated conical stainless-steel vats at controlled low temperatures, not exceeding 23°C. This is followed by an additional 6 days of maceration without punching downs; instead, gentle pump-overs are performed to keep the skins moist and ensure thorough mixing of the liquid.

Aging: Half of the wine matures in stainless-steel vats, while the other half spends 12 months aging in large French oak barrels.

Bottling: October 2025.

Production: 16.000 bottles, 150 Magnums.

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