Poggio Antico
Montalcino



2020
Brunello di Montalcino Riserva

D.O.C.G.

Altitude: 500 m a.s.l. (1640 ft).

Soils: Plateau with South exposure with presence of gravel and rich in stones and other parcels with South exposure.

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 on September 25th.

Harvest Notes: The year followed a consistent climatic pattern, with timely rainfall supporting regular vine development. A cool summer ensured steady maturation, enhancing both technological and phenolic maturities. September's significant diurnal temperature variation led to ripe, well-concentrated grapes. As one of the coolest vintages of the decade, with below-average temperatures throughout the growing season, it resulted in low production but exceptional quality.

Average yield: 40 q/ha.

Vinification: Grape selection based on quality sorting. Whole-berry fermentation for 10 days in concrete tulip tanks, followed by an additional 18 days of maceration.

Aging: 30 months in 25-hl French oak barrels followed by 6 months of resting in natural concrete vats before bottling.

Bottling: December 2023. Unfiltered wine.

Production: 5.964 bottles, 800 Magnums, 100 Double Magnums.

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