



## Poggio Antico

Rosso di Montalcino  
**DOC**

### REGION

Montalcino, Siena (Tuscany)

### VARIETY

100% Sangiovese grape

ABV: 14.0%

Total Acidity: 5.8g/L

Fermentation Notes: A cold soak was done for 48 hours at 13°C in order to extract both color and flavor. Long fermentation & extended maceration were employed to achieve proper phenolic concentration. The temperature never exceeded 28°C. Fermentation lasted 9 days.

Aging: 8 months in French 500L French oak barrels (Tonneaux), followed by 4 months in bottle prior to release.

Harvest Date: September 27th – October 12th

Harvest Notes: A five star vintage with a classic Mediterranean growing season.



### TASTING NOTES

The bouquet is fresh, with notes of violet and ripe red fruits, while its flavour is full, fruity and well balanced.

### FOOD PAIRINGS

Perfect with roasted red meats and mature cheese