



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