



Poggio Antico

Brunello di Montalcino
DOCG

REGION

Montalcino, Siena (Tuscany)

VARIETY

100% Sangiovese

Fermentation: The fermentation period is quite short (8 days) with relatively low temperatures (maximum 26°C) and lasted 20 days.

Ageing: Over 3 years in large, traditional Slavonian oak barrels, followed by 8 months of bottle refinement.

Harvest: End of September to mid of October



TASTING NOTES

Intensely mineral, with lots of red fruit flavors, garigue, and geranium notes.

FOOD PAIRINGS

This wine makes a wonderful accompaniment to duck, herb encrusted lamb, pasta with a ragu sauce and steak.