

Poggio Antico

53024 Montalcino (Siena)

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www.poggioantico.com

Our Wines

Brunello di Montalcino D.O.C.G. Riserva



Poggio Antico's Riserva is an expressive wine with crisp clean fruit, generous in its youth and with a lively density that ensures the perfect structure and integrity necessary for longer aging.

Poggio Antico produces the Riserva only from exceptional vintages, when a specific and limited selection of grapes - from the oldest and lowest altitude vineyard - shows an outstanding complexity.

After having been selected as candidates to become Riserva, these grapes are treated separately. Later during the vinification process, if the initial qualities of intriguing richness and structure are "confirmed" then the wine will be allowed to continue its unique journey of refinement to become Riserva.

Following D.O.C.G. regulations, to earn "Riserva" status Brunello di Montalcino must be aged a minimum of five years, one more than required for classification as "regular" Brunello. Both types of wine must be aged at least two years in wood, so it is noteworthy that Poggio Antico's Riserva spends three and a half years in wood. The first year is spent in new 500-liter French *tonneaux*, and the remaining two and a half are in the traditional larger Slavonian oak barrels. Prior to release, the wine is refined eighteen months in bottles, which greatly exceeds the six month minimum required for the D.O.C.G. appellation. Brunello di Montalcino Riserva is available in the following bottle formats: 750ml, Magnum (1,500 ml.) and Double Magnum (3.000 ml.).

Brunello di Montalcino D.O.C.G.



The special microclimate and *terroir*, the low yields, the exceptional quality of the fruit that is manually picked and rigorously selected, and the meticulous care given during vinification and aging all render Poggio Antico's Brunello intricately elegant and brooding. It is a wine that shows even more of its generosity with time.

Poggio Antico produces two styles of Brunello di Montalcino. We refer to one as "classic", and we call the other (more modern) expression "Altero".

This section describes our "classic" Brunello.

The rules and laws for obtaining the appellation of Brunello di Montalcino dictate that the minimum aging period in wood is two years, after which the wine must spend four months in the bottle before release. Nonetheless we at Poggio Antico prefer to extend the aging period in wood from two to three years for our "classic" Brunello, keeping it in the traditional large Slavonian oak barrels. Furthermore, because we strongly believe in the importance of releasing a wine that already shows great fragrance and finesse, we give our "classic" Brunello at least twelve months of aging in the bottle (three times the minimum required).

Poggio Antico "classic" Brunello di Montalcino is available in the following bottle formats: 375ml., 750ml., Magnum (1,500 ml.) and Double Magnum (3.000 ml.).

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“Altero” Brunello di Montalcino D.O.C.G.



Persistent and enticing, Altero stands out for its complexity and richness, as well as its wonderful elegance and approachability.

Poggio Antico produces two styles of Brunello di Montalcino. We refer to one as “classic”, and we call the other (more modern) expression “Altero”.

Altero (which means “self-confident” in Italian) was born in 1983 as a “simple” I.G.T. that was (and remains today) identical to Brunello, and conforming to all the requirements for Brunello EXCEPT the mandatory aging period in wood (at that time three and a half years). This aging process certainly contributes to Altero’s forward nose and enveloping mouth-feel.

Altero is aged over four years, two of which are spent in new 500-liter *tonneaux* of French oak, rather than in the large oval barrels of Slavonian oak used for our “classic” Brunello. Altero is then refined in the bottle for at least another 2 years.

Starting with the 1995 vintage, the aging period in wood required for Brunello was reduced to two years. Because from the very first vintage Altero had always conformed to these new requirements (and all the others), it automatically gained the status of Brunello di Montalcino. For these reasons Altero is referred to as the estate’s more “modern” Brunello.

Altero is available in the following bottle formats: 750ml. and Magnum (1,500 ml.).

“Madre” I.G.T. Toscana



Madre is a perfectly balanced wine with a flavorful texture that fills the mouth with finesse but without a hint of aggression. This rich and powerful red has wonderful aging potential, as its abundant fruit and well integrated tannins soften with additional time.

Born with the 2001 vintage, “Madre” was the first blended wine produced by Poggio Antico. It was named from the “Madre” homestead, which is part of the Poggio Antico estate. Due to increasing demand for our wines, new vineyards were planted there in 1997. Poggio Antico received authorization to produce Brunello di Montalcino on all of these new vineyards, but our intention was to produce a new wine (Madre), so only part of them were planted with *Sangiovese*, while a smaller portion was dedicated to Cabernet Sauvignon. After harvest these

two grape varieties are aged separately for eighteen months in new 500-liter *tonneaux* of French oak. The two batches are then blended and bottled and spend an additional eight months together in refinement before being released. This unique process for Madre has proved to be the perfect “marriage” of the musculature and curvature that are characteristic of these two grape varieties.

The unique soil, microclimate, exposure, and altitude that both varieties commonly enjoy, the extremely low yields, and the maniacal care that is put into each step of Madre’s production, have ensured the production of a quite distinctive wine. Madre has in fact enjoyed international recognition from its very first vintage.

Madre is available in 750 ml. bottle format.

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“Lemartine” I.G.T. Toscana



Lemartine has a distinctive richness combined with a classic elegance. It is a hearty, rich and elegant wine. The black and red berry fruits integrate to enhance beautiful structure and firm, yet never aggressive tannins. Its generosity delivers minerality, intense fruit flavors and hints of leather, spices and black licorice.

“Lemartine” is the newest born of our wines, released for the first time in January 2012 with the 2010 vintage, which is certainly one of the most exciting crops of the last 25 years.

Lemartine, like our first IGT wine “Madre”, takes its name from one of three old family homesteads built over a century ago on the estate. This beautiful stone house, with breathtaking views over the surrounding countryside, is embraced by graceful vineyards, olive groves and verdant woodland.

Making wine - red wine in particular - is our passion, and we trust it shows. Our unique *terroir* and privileged position is particularly well suited for growing a wonderful Sangiovese, and Brunello di Montalcino is, and always will be, our flagship wine and our first love. However, as with any true passion, we love to explore every aspect of our field and in 2001 we posed a new challenge introducing our first blended wine, Madre, which was a big success. Montalcino is well known around the world for its Brunello, and this is a fact, but it is without doubt a blessed region for growing red wines in general too. Out of curiosity we planted two varietals generally considered to be more “international” and now, several years later, we are able to deliver wines with unique complexity, flavor and minerality, thanks to this exceptional soil composition.

In Lemartine, the Brunello grape still plays the lead role, as it does in all Poggio Antico wines, but here it is blended with Cabernet Sauvignon and Petit Verdot (planted back in 1997 and 2003 respectively). These three varietals, rigorously and exclusively estate grown at 420 meters altitude, refine separately in small French oak barrels of varied toasts. On the day they are blended together, they become Lemartine. Prior to release, the wine enjoys a further refinement in the bottle for at least four months. It is available in 750 ml. bottle format.

Rosso di Montalcino D.O.C.



Poggio Antico’s Rosso di Montalcino is a broad and yet vibrant wine with great character and length of flavor for its category.

The rules for the appellation of wines from Montalcino include a requirement that vineyards be registered and certified for the category of wine to be produced there.

Poggio Antico has no *Sangiovese* vineyards registered and certified to produce “Rosso di Montalcino”, but has many certified for the higher category of “Brunello di Montalcino”. For this reason Rosso di Montalcino can be produced only by choosing to sacrifice the right to make some Brunello, making Poggio Antico Rosso in effect a younger Brunello.

In fact the two wines have much in common, including the same low yield at harvest, the same vinification process, and a long period of refinement in the bottle prior to release. To earn the appellation of “Rosso di Montalcino” the rules require neither aging in wood nor refinement in the bottle before release. Nonetheless the vintners at Poggio Antico prefer to take these additional steps to help the wine to better express its complexity and depth.

Our Rosso di Montalcino is aged sixteen months in total, ten of which in 500-liter *tonneaux* of French oak. Rosso di Montalcino is available in 750 ml. bottles.

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