



# Poggio Antico



## 2010 Riserva Brunello di Montalcino D.O.C.G.

**ABV:** 14.0%

**Total Acidity:** 5.5g/L

**Grape Variety:** 100% Sangiovese

**Fermentation Notes:** A cold soak was done at 12°C for 2 days. The fermentation lasted 9 days with a peak temperature of 30°C, after which a long maceration was carried out.

**Aging:** 1 year in 500L French oak Tonneaux, followed by 2½ years in large traditional Slavonian oak barrels. The wine was refined in bottle 1½ years prior to release.

**Harvest Date:** October 3rd – October 15th

**Harvest Notes:** A very cool and wet spring resulted in a substantial delay in bud break. This also caused some issues during flowering which resulted in a slight decrease in production at harvest. The summer which followed was quite hot with only a few rainfalls in August which was ideal for the achievement of phenolic ripeness and sugar accumulation.

**Awards:** 98 Points – James Suckling

95 Points - Robert Parker

95 Points – Veronelli 2017

93 Points - Falstaff