



Poggio Antico



2012 'Altero' Brunello di Montalcino D.O.C.G.

ABV: 14.0%

Total Acidity: 6.0g/L

Grape Variety: 100% Sangiovese

Fermentation Notes: A cold soak was done at 12°C for 2 days due to the high quality of phenolic compounds. The fermentation was regular, lasting for 10 days with a maximum temperature of 29°C.

Aging: Just 2 years in French oak barrels of varying toast levels, followed by 2 years of bottle refinement.

Harvest Date: September 20th – October 11th

Harvest Notes: The 2011 winter brought heavy snowfall which recharged the aquifers. This proved essential as the summer was very hot and dry. A good shift between day and night temperatures during the month of August ensured excellent (if not unexpected) maturation. Late rainfall ensured optimal ripeness without any disease pressure.

Awards: 94 Points – Robert Parker 94 Points - James Suckling
93 Points – Wine Spectator 17++ - Jancis Robinson