



Poggio Antico



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

ABV: 14.0%

Total Acidity: 5.4g/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 over 3 years in large, traditional Slavonian oak barrels, followed by 8 months 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: 95 Points – James Suckling
93 Points – Robert Parker

93 Points - Wine Spectator
92 Points – Wine Enthusiast