



# Poggio Antico



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

**ABV:** 14.5%

**Total Acidity:** 6.3g/L

**Grape Variety:** 100% Sangiovese

**Fermentation Notes:** A cold soak was done at 12°C for 3 days due to the high quality of phenolic compounds. The fermentation was regular with a peak temperature of 30°C and lasted 10 days.

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

**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.