



Poggio Antico



2013 'Altero' Brunello di Montalcino D.O.C.G.

ABV: 14.0%

Total Acidity: 5.7g/L

Grape Variety: 100% Sangiovese

Fermentation Notes: The fermentation period was quite short (8 days) with relatively low temperatures (maximum 27°C) and lasted 20 days.

Aging: Just over 3 years in French oak barrels of varying toast levels, followed by 8 months of bottle refinement.

Harvest Date: September 26th – October 21st

Harvest Notes: Below average temperatures and heavy precipitation during the spring and early June. A spike in temperature mid-June favored vegetative growth. A return to cool temperatures and heavy precipitation towards the end of June resulted in a delay of the veraison (7-10 days), and high pressure from downy mildew. A return to typical summer weather (hot & dry) in August and September enabled phenolic development and proper ripening of the grapes.

Awards: 92 Points – James Suckling