



# Poggio Antico



## 2013 Brunello di Montalcino D.O.C.G.

**ABV:** 14.0%

**Total Acidity:** 5.6g/L

**Grape Variety:** 100% Sangiovese

**Fermentation Notes:** The fermentation period was quite short (8 days) with relatively low temperatures (maximum 26°C) and lasted 20 days.

**Aging:** Just over 3 years in large, traditional Slavonian oak barrels, 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:** 94 Points – James Suckling