



Poggio Antico



2015 Brunello di Montalcino D.O.C.G.

ABV: 14.5%

Total Acidity: 5.9g/L

Grape Variety: 100% Sangiovese

Fermentation Notes: Short fermentation (8 days) with temperatures never exceeding 27°C followed by a 30-day maceration.

Aging: 30 months in 40hl traditional Slavonian oak casks, followed by 18 months of bottle refinement.

Harvest Date: September 22nd – October 10th.

Harvest Notes: Mild winter, April and May with regular rainfalls and the summer that followed was simply optimal in terms of weather conditions. All this led to an exceptional ripening with incredibly healthy grapes until the harvest. The thermal excursion in September perfectly developed the aromas. To sum it up 2015 was an amazing vintage!

Awards: 97 Points – James Suckling
17+/20 Points – Jancis Robinson

95 Points – Robert Parker