



Poggio Antico



2010 Riserva Brunello di Montalcino D.O.C.G.

ABV: 14.0%

Total Acidity: 5.5g/L

Grape Variety: 100% Sangiovese

Fermentation Notes: A cold soak was done at 12°C for 2 days. The fermentation lasted 9 days with a peak temperature of 30°C, after which a long maceration was carried out.

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

Harvest Date: October 3rd – October 15th.

Harvest Notes: A cool and rainy spring led to bud break at the end of April with a careful selection of the grape bunches. The summer which followed was quite hot, with only a few rainfalls in August, and ideal for the achievement of phenolic ripeness and sugar accumulation.

Awards: 98 Points – James Suckling 95 Points – Robert Parker
95 Points – Veronelli 2017 93 Points – Falstaff
92 Points – Wine Enthusiast