



# Poggio Antico



## 2012 'Altero' Brunello di Montalcino D.O.C.G.

**ABV:** 14.0%

**Total Acidity:** 6.0g/L

**Grape Variety:** 100% Sangiovese

**Fermentation Notes:** A cold soak was done at 12°C for 2 days due to the high quality of phenolic compounds. The fermentation was regular, lasting for 10 days with a maximum temperature of 29°C.

**Aging:** Just 2 years in French oak barrels of varying toast levels, followed by 2 years of bottle refinement.

**Harvest Date:** September 20th – October 11th

**Harvest Notes:** The 2011 winter brought heavy snowfall creating good reserves of water which were fundamental as the following summer was very hot and dry. A good shift between day and night temperatures during the month of August with a late rainfall, ensured excellent maturation and optimal harvest.

**Awards:** 95 Points – Robert Parker      94 Points – James Suckling  
93 Points – Wine Spectator      17++ – Jancis Robinson