



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 spring and early June. Summer instead was marked by normal season temperatures with some rainfalls resulting in a gradual ripening of the grapes. In August and September the weather was ideal, with pleasant temperatures during the day combined with cool nights, which enabled phenolic development and proper ripening of the grapes.

Awards: 95 Points – Robert Parker
92 Points – James Suckling

95 Points – Wine Spectator
90 Points – Wine Enthusiast