



# 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 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:** 94 Points – James Suckling  
93 Points – Robert Parker

93 Points – Wine Enthusiast  
92 Points – Wine Spectator