



# Poggio Antico



## 2017 Brunello di Montalcino D.O.C.G.

**ABV:** 14.0%

**Total Acidity:** 5.5g/L

**Grape Variety:** 100% Sangiovese

**Fermentation Notes:** A week of fermentation in conical stainless-steel vats at low temperatures (max 25°C) followed by additional 12 days of maceration at low temperatures.

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

**Harvest Date:** September 7th – September 15th.

**Harvest Notes:** Despite the extreme drought in one of the hottest summers of recent decades, maturation has been balanced thanks to the abundant water reserve (accumulated during winter) and the high altitude of our vineyards. All of these elements have contributed to enhancing Poggio Antico's terroir, thus obtaining the right concentration and a pleasant fruity character in the wines. A vintage to be discovered.

**Awards:** 94 Points – James Suckling  
93 Points – Jane Anson

93 Points – Robert Parker  
92 Points - Wine Spectator