



Poggio Antico



2015 Riserva Brunello di Montalcino D.O.C.G.

ABV: 14.5%

Total Acidity: 5.9g/L

Grape Variety: 100% Sangiovese

Fermentation Notes: A cold soak was done at 12°C for 3 days due to the high quality of phenolic compounds. The fermentation was regular with a peak temperature of 30°C and lasted 14 days.

Aging: 30 months in 25hl traditional Slavonian and French oak casks, followed by 30 months of bottle refinement.

Harvest Date: September 22nd – October 10th.

Harvest Notes: Mild winter, April and May with regular rainfalls and the summer that followed was simply optimal in terms of weather conditions. All this led to an exceptional ripening with incredibly healthy grapes until the harvest. The thermal excursion in September perfectly developed the aromas. To sum it up 2015 was an amazing vintage!

Awards: 97 Points – James Suckling

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