



# Poggio Antico



## 2016 Brunello di Montalcino D.O.C.G.

**ABV:** 14.5%

**Total Acidity:** 5.7g/L

**Grape Variety:** 100% Sangiovese

**Fermentation Notes:** Short fermentation (8-10 days) with temperatures never exceeding 27°C followed by a 25-day maceration.

**Aging:** 30 months in 25hl and 40hl traditional Slavonian oak casks, followed by 18 months of bottle refinement.

**Harvest Date:** September 27th – October 12th.

**Harvest Notes:** A five-star vintage with a classic Mediterranean growing season. The start was cool with little rainfall, slightly below average temperature but with a good flower set. Summer time was quite hot with good temperature shift between daytime and nighttime. Light rainfall and fall of temperatures in September resulted in perfect ripening together with freshness and fantastic phenolic maturity.

**Awards:** 95 Points – James Suckling  
94 Points – Wine Spectator

95+ Points – Robert Parker  
17.5/20 Points - Jancis Robinson