

Brunello di Montalcino D.O.C.G.

Grapes	100 % Sangiovese
Appellation	Brunello di Montalcino (DOCG)
Producer	Poggio Antico
Country	Italy
Region	Toscane
Vintage	2012
Size	750 ml
Degree of alcohol	14 %
Available	Québec

Terroir

Poggio Antico sits hidden in the sunny hills of Montalcino, in one of the highest parts of the appellation. This unique climate and privileged position allows to grow truly wonderful Sangiovese grapes, aged with passion and care to make an exceptional selection of Brunello wine.

Vinification and maturation

Fermentation Notes: A cold soak was done at 12°C for 2 days due to the high quality of phenolic compounds. The fermentation was regular. Lasting for 10 days with a maximum temperature of 29°C. Aging: Just over 3 years in large, traditional Slavonian oak barrels, followed by 8 months of bottle refinement.

Features

Long wood aging and bottle refinement give this wine incredible depth and complexity.

Medals / Press reviews

Awards: 95 Points – James Suckling 93 Points – Wine Spectator 93 Points – Robert Parker 92 Points – Wine Enthusiast

Other information

Harvest Date: September 20th – October 11th. Harvest Notes: The 2011 winter brought heavy snowfall creating good reserves of water which were fundamental as the following summer was very hot and dry. A good shift between day and night temperatures during the month of August with a late rainfall, ensured excellent maturation and optimal harvest.

Product code

Québec : 11300375

