

# Tuscany

## Poggio Antico

Location: Montalcino,  
Province of Siena



Paola Gloder's are Montalcino's **highest-rising vineyards: 80 acres** at 380 to 430 meters (**1,250 to 1,400 feet**) above sea level, southwest of the famed medieval citadel. Their unique location and altitude make for doubly privileged wines: where the hillside terroir **south** of Montalcino is conducive to **powerful and opulent Brunellos**, the vines' elevation signifies

cool nighttime temperatures – hence, **superb bouquet and mellow harmony** such as is generally found only north of Montalcino! Paola's wines, in other words, are both potently structured for eons of cellar life, and elegantly charming even in youth.

The young and tireless owner (flanked, from 1998, by her husband, **Alberto Montefiori**) has been firmly at the helm of Poggio Antico almost since its inception, when her father purchased 50 clayey, calcareous acres of *galestro* vineyards, in **1984**...

As firmly, of course, as a living dynamo of her caliber can be still and firm – for when you think of Paola, you think of her juggling tasks as diverse as driving a tractor at harvest time, hammering nails and ripping up cartons at wine fairs, giving the best 5-minute lectures on Brunello you could ever get in your lifetime, styling her wines with oenologist **Paolo Vagaggini**, and introducing her three little handfuls, Arianna, Alessandro and Andrea ('vintages' 2000, 2003 and 2005 respectively) to the duties and joys of winemaking.

The 1995 vintage was a **major turning point** in Brunello regulations. As of that year, the minimum requirement for *élevage in wood* was reduced to 2 years (total aging remains 4 years). That was also the year Paola decided to develop **two parallel Brunello worlds**: the more traditional, larger-barrel, longer-aging Brunello (this continues to follow the traditional method of **3 years** in oak) and the modern, *tonneaux*-aged, finesse-driven Altero Brunello.

Recent years have also seen her **extend and upgrade the cantina**. The new winery allows even lengthier *élevage* on the premises before wines are released. Moreover, the present vinification equipment is conducive to **the gentlest possible extraction**. The 2000 vintage was the first to see vinification in the winery's new wing, in state-of-the-art tanks that allow extraction to take place without the use of pumps, making for much better color concentration and sweeter, softer, less aggressive tannins.



## The Wines

**BRUNELLO DI MONTALCINO DOCG:** As of the 1995 vintage, the minimum requirement for regular Brunello's *élevage in wood* was reduced to 2 years (total aging remains 4 years). Nevertheless, Paola and Paolo have decided to maintain the traditional method for what Paola calls her "classic" Brunello.

*Deep ruby color; intense bouquet of blackberry and licorice, round on the palate, with great concentration and at the same time, elegance and balance thanks to the particularly sweet tannins.*

**BRUNELLO DI MONTALCINO RISERVA DOCG:** Solely produced in exceptional vintages, the Riserva has aged at least 5 years, 3½ of which in wood – the first of these in 500-liter French tonneaux, the rest in new Slavonian oak barrels, previous to one and a half years' bottle age. Sumptuous and silk-textured, its bouquet is intense and complex, recalling red fruit, leather, licorice and roasted coffee. On the palate, the structure, concentration, ripe fruit, roundness and magnitude are amazing and very, very persistent.

**ALTERO BRUNELLO DI MONTALCINO DOCG:** The estate's more forward, "modern" Brunello, though also aged at least 4 years, sojourns a "mere" 2 of these in oak – 500-liter French oak tonneaux rather than the large, new Slavonian oak barrels employed for the traditional Brunello. *Supple, delightfully fruity, rich and full-bodied yet wonderfully approachable.*

**ROSSO DI MONTALCINO DOC:** The 'younger brother' of the range, with 1½ years' total aging, 1 of which in wood. It is important to note the grapes and their quality are identical to those of the regular Brunello (not the Riserva) and Altero: the sole distinction is in *élevage*.

**MADRE IGT:** A blend of **50% Sangiovese and 50% Cabernet Sauvignon** grapes, grown in the vineyard by the same name (incidentally meaning "mother" in Italian). Here, the vines enjoy a sunny southwestern exposure and cool breezes at an altitude of 1,250 feet a.s.l. The wine's complexity is enhanced by **18 months in 500-liter French oak** tonneaux, after which the two varietals are blended and aged a **further 8 months** in the bottle. *Extremely intense, round, with an ample bouquet of coffee, spice, cocoa and dark fruit such as blackberries and plums. Highly concentrated, structured and persistent on the palate. Ready to be enjoyed and at the same time very cellar-worthy. The Mother of all Super Tuscans!*

