

## **Montalcino, Province of Siena**

*Established: 1984*

*Owner: Paola Gloder Montefiori*

*Winemakers: Paola Gloder Montefiori & Paolo Vagaggini*

*Production: 120,000*

*Hectares of vines: 32.5*

*Viticulture: Natural*



The entrance to Paola Golder's Poggio Antico estate is one of the prettiest in Tuscany. A cypress-lined dirt road leads to a bluff overlooking the valley and at the end, adjacent to the winery, is the restaurant of Roberto Minnetti, one of the finest in the region. Paola's 30 hectares of vineyards are the highest rising in Montalcino, ranging from 380-430 metres. Their unique location and altitude make for doubly privileged wines - the hillside terroir south of Montalcino is conducive to powerful and opulent Brunello and the vines elevation and cool evening temperatures contribute superb bouquet and a mellow harmony that is generally only found north of Montalcino. Paola has been at the helm almost since inception, when her father purchased the original 20 hectares in 1984.

The 1995 vintage was a major turning point in Montalcino. It was the year that Brunello ageing regulations were reduced from five years to four years (with a minimum of two in oak) and it was also the year that Paola decided to produce two dynamically different Brunellos. The more classic, larger barrel and longer aged Brunello (following the traditional 3 years in oak) and the modern, tonneaux aged 'Altero'.

The wines are from the same selection of fruit and handling is identical up until maturation. Fermentation is in 80 litre truncated cone shaped stainless steel tanks that allow for manual punch down and gentle extraction by avoiding the use of pumps. The two wines make for a fascinating comparative tasting that is guaranteed to start debate over preferences.

### **Brunello di Montalcino DOCG**

Produced in a 'traditional' manner, this Brunello is aged for a minimum of four years, three of which is in Slavonian oak barrels of sizes between 37 - 55 hl. Ripe, perfumed red berry and cherry fruit with spice and floral notes, the mid-weight palate is fine and long with silky tannins and great balance. Whilst structured for a long life, this is surprisingly approachable in its youth.

### **Brunello di Montalcino DOCG 'Altero'**

Altero is aged entirely in tonneaux for 24 months with a further two years bottle age. This is a concentrated wine with rich dark berry fruit, liquorice, spice and vanilla. The warm palate has the polish of new French oak with velvety tannins and a long finish.

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