



Poggio Antico
Montalcino



2010 Altero Brunello di Montalcino D.O.C.G.

ABV: 14.0%

Grape Variety: 100% Sangiovese

Fermentation Notes:

The fermentation period was regular with low temperatures (Maximum 26°C) and gentle extraction during the 32 days of maceration.

Aging:

36 months in French oak barrels of varying toast levels, followed by an additional 8 months of bottle refinement.

Harvest Date:

October 1st – 15th.

Harvest Notes:

A cool and rainy spring led to bud break at the end of April with a careful selection of the grape bunches. The summer which followed was quite hot, with only a few rainfalls in August, and ideal for the achievement of phenolic and sugar ripeness.