



Poggio Antico
Montalcino



2011 Altero Brunello di Montalcino D.O.C.G.

ABV: 14.0%

Grape Variety: 100% Sangiovese

Fermentation Notes:

The fermentation period was quite long (13 Days) with relatively low temperatures (Maximum 27°C).

Aging:

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

Harvest Date:

September 16th - October 7th

Harvest Notes:

Quite warm temperatures in spring time. From June to September the weather was marked by few rainfalls, leading to a perfect ripening of the grapes with fairly high sugars while maintaining very good acidity.