



Poggio Antico
Montalcino



2012 Altero Brunello di Montalcino D.O.C.G.

ABV: 14.0%

Grape Variety: 100% Sangiovese

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:

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

Harvest Date:

September 20th – October 11th.

Harvest Notes:

The 2012 winter was considered mild until February, when snow and frost hit the area quite heavily. This proved essential as the summer was very hot and dry. A good shift between day and night temperatures during the month of August ensured excellent (if not unexpected) maturation. Late rainfall ensured optimal ripeness without any pressure diseases.