



**Poggio Antico**  
Montalcino



# 2013 Altero Brunello di Montalcino D.O.C.G.

**ABV: 14.0%**

**Grape Variety: 100% Sangiovese**

## **Fermentation Notes:**

The fermentation was regular, lasted for 8 days with a maximum temperature of 27°C, followed by 12 days of maceration.

## **Aging:**

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

## **Harvest Date:**

September 26<sup>th</sup> – October 21<sup>st</sup>.

## **Harvest Notes:**

Below average temperature and heavy rainfalls during winter and spring until early June. Summer instead was marked by normal temperatures with a gradual ripening of the grapes. In August and September the forecast was ideal with pleasant warm days combined with cold and humid nights which facilitate the phenolic development and proper ripening of the grapes.