



Poggio Antico
Montalcino



2015 Altero Brunello di Montalcino D.O.C.G.

ABV: 14.5%

Grape Variety: 100% Sangiovese

Fermentation Notes:

Cryo-maceration for 3 days, the fermentation lasted 10 days with temperatures never exceeding 28°C followed by a 20-day Maceration.

Aging:

30 months in French Oak Tonneaux (500L) followed by 18 months of bottle refinement.

Harvest Date:

September 22nd - October 10th

Harvest Notes:

Mild winter, April and May with regular rainfalls, summer was simply optimal in terms of weather conditions. All this led to an exceptional ripening with incredibly healthy grapes until the harvest. The thermal excursion in September perfectly developed the aromas. Amazing Vintage