



Poggio Antico
Montalcino



2016 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 8 days with temperatures never exceeding 28°C followed by a 3 weeks Maceration.

Aging:

30 months in French Oak Tonneaux (500L) and 25HL Slavonian Oak casks plus 18 months of bottle refinement.

Harvest Date:

September 27th - October 12th

Harvest Notes:

A five-star vintage with a classic Mediterranean growing season. The start was cool with little rainfall, slightly below average temperature but with a good flower set. Summertime was quite hot with large temperature shift between night and day. Light rainfall and fall of temperatures in September. Perfect ripening pair with freshness and fantastic phenolic maturity. Wines with great ageing potential.