



Poggio Antico

Montalcino



2017 Altero Brunello di Montalcino D.O.C.G.

ABV: **14.5%**

Grape Variety: **100% Sangiovese**

Fermentation Notes:

A Cold maceration at 5°C for 3 days, rapid alcoholic fermentation, followed by a long maceration for 3 weeks.

Aging:

24 months in French Oak Tonneaux (500L) and 25HL Oak casks, followed by 24 months of bottle refinement.

Harvest Date:

September 18th - September 20th

Harvest Notes:

Despite the extreme drought in one of the hottest summers of recent decades, maturation has been balanced thanks to the ample water reserve (gathered during the winter) and the high altitude of our vineyards. All these factors have contributed to enhancing Poggio Antico's terroir, thus obtaining the right concentration, very healthy grapes with ideal ripeness. A vintage to be explored.