

# Brunello di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

## *Alta*

Brunello di Montalcino "Alta" is a personal cellar selection made by the owner and the winemaker of our best tonneaux at the end of 36 months ageing. It is selected for its aromatic qualities and because it possesses certain characteristics suitable for long term ageing. It is then allowed to age further in tonneau and later in bottle.

### GRAPE VARIETY

Sangiovese.

### PRODUCTION AREA

Montalcino, Castelnuovo dell'Abate.

### EXPOSURE

South-east.

### ALTITUDE

350 meters ASL.

### SOIL

Galestro marl - Sandstone.

### TRAINING SYSTEM

Spurred Cordon.

### PLANTING DENSITY

3.333

### YIELD PER VINE

1 kilo

### HARVEST

15-25 September

### WINEMAKING AND AGING

The vinification takes place in temperature controlled stainless steel tanks with native yeasts and a long maceration of 3 to 4 weeks followed by 36 months of aging in 500 liter french tonneaux of which 35% are new and the rest are 2<sup>nd</sup> and 3<sup>rd</sup> passage. It then is placed into 65 hl casks made of Slovenian oak for one year.

After natural clarification by decantation in stainless steel it is bottled and then rests for 6 months.

### TOTAL PRODUCTION

6.000 - 7.000 bottles per year.



## Tenuta Buon Tempo