



# Tenuta Buon Tempo

*Alta*

## BRUNELLO DI MONTALCINO DOCG 2010

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 aging. It is selected for its aromatic qualities and because it possesses certain characteristics suitable for long term aging. It is then allowed to age further in tonneau and later in bottle.

**GRAPE VARIETY:** 100% Sangiovese.

**PRODUCTION AREA:** Montalcino, Castelnuovo dell'Abate.

**VINEYARD SURFACE AREA:** 3.5 hectares.

**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:** September 15-25.

**WINEMAKING AND AGING:** The vinification takes place in temperature controlled stainless steel tanks with native yeasts and a long maceration of 3-4 weeks followed by 36 months of aging in 500 liter french tonneaux of which 35% are new and the rest are 2nd and 3rd year passage. It then is placed into 65 hl casks made of Slavonian oak for a year. After natural clarification by decantation in stainless steel tanks, it is bottled and then rests for 6 months.

**TOTAL PRODUCTION:** 6,000-7,000 bottles per year.

**TASTING NOTES:** Rich sweet black fruits, lean style, elegant and restrained, full and firm with long flavors.

**ALCOHOL CONTENT:** 14.5% by vol.

**VOLUME:** 750 ml.

**EAN CODE:** 8 058056 160157

