SAN POLINO

Brunello di Montalcino

2005 DOCG

Vintage 2005

Wine typology DOCG

Grape Sangiovese

Vineyard altitude 300 m

Fermentation spontaneous, on indegenous yeasts in tronic oak vats

Maceration 3 days at 12°C pre-fermentation, 30 days post-fermentation

Wood ageing 3 years 6 months in large Savonian oak barrels

Production 4000 bottles

Accompanying foods hearty dishes of vegetables, legume or meat, grilled vegetables, mushrooms, cheeses

Sanpolino Localita' Pod. S. Polino, 163, 53024 Montalcino SI • +39 0577 835775
+39 366 9597633 • +39 327 4279324 • vino@sanpolino.it