



SANPOLINO



Brunello di Montalcino

2019 DOCG

Vintage 2019

Wine typology DOCG

Grape Sangiovese

Vineyard altitude 300 m

Terroir Lush field on the northern slopes of Montalcino, with strong clay and marl elements. Good ventilation and sun exposure ensures optimal ripeness each year.

Weather The winter, pleasantly cold, ushered in a stunning spring characterized by gentle weather and plentiful yet balanced rainfall. Summer was hot, without however any excessive heat or drought. A mild and dry September, with favorable temperature swings, ensured impeccable phenolic ripening and a superb, vibrant acidity.

Fermentation spontaneous, on indigenous 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

Alcohol content 14,5°