



# SANPOLINO

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## Brunello di Montalcino Helichrysum

2019 DOCG

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**Vintage** 2019

**Wine typology** DOCG

**Grape** Sangiovese

**Vineyard altitude** 450 m

**Terroir** South facing vineyard at 450 metres. Sandy loam and volcanic soil mix, with marl veins.

**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, 36 days post-fermentation

**Wood ageing** 6 months battonage or less in french barriques, 3 years in large Slavonian and French oak barrels

**Alcohol content** 14.5°