



SANPOLINO



Brunello di Montalcino

2009 DOCG

Vintage 2009

Wine typology DOCG

Grape Sangiovese

Vineyard altitude 300 m

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

Weather A wet and mild winter and spring led to a significant increase of vegetative growth, compared to previous years. The summer was hot and very dry, but thanks to the wet spring, the plants did not suffer the drought. In September night temperatures at our altitude dropped considerably, giving the wine a great freshness and sharp aromas. We harvested at the beginning of October.

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

Production 9000 bottles

Alcohol content 14.5°