



# SANPOLINO



## Brunello di Montalcino

2014 DOCG

**Vintage** 2014

**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 mild and rather wet winter was followed by an early, though slightly cool, spring. The summer was characterized by unusually high rainfalls and low temperatures, which delayed the ripening process. Late summer, however, saw an increase in temperatures, and San Polino avoided the last summer rains. Luck with the weather and rigorous selections of the grapes meant that we brought in an unexpectedly good harvest, even in this difficult year.

**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** 4000 bottles

**Alcohol content** 14°