



SANPOLINO



Brunello di Montalcino

2016 DOCG

Vintage 2016

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 cold winter was followed by a relatively fresh spring, with occasional rainy spells, and balanced temperatures in the summer, with great temperature variations. Occasional bad weather never compromised the grape quality, but rather provided the plants with the perfect amount of rainwater, and led to no significant issues. A combination of fresh and dry nights in late ripening allowed us to achieve a perfect maturation.

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 8000 bottles

Alcohol content 14,5°