



# SANPOLINO



## Brunello di Montalcino

2017 DOCG

**Vintage** 2017

**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** Although the winter was particularly harsh, the vineyards did not suffer from any frost damage, and the spring started with cool temperatures and abundant precipitations. As summer drew closer, the temperatures rose above average values. Summer of 2017 was very hot and dry. Whilst the plants did suffer slightly, our high altitude ensured constant ventilation and the all-important fresh night temperatures. Rain finally arrived in September, allowing the grapes to ripen under near optimal conditions.

**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°