



SANPOLINO



Brunello di Montalcino Helichrysum

2006 DOCG

Vintage 2006

Wine typology DOCG

Grape Sangiovese

Vineyard altitude 450 m

Fermentation spontaneous, on indigenous yeasts in
tronic oak vats

Maceration 3 days at 12°C pre-fermentation, 40 days post-
fermentation

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

Production 3000 bottles

Accompanying foods hearty dishes of vegetables,
legumes, mushrooms, grilled or oven baked, roast or grilled
meats, cheese