SAN POLINO



Brunello di Montalcino Helichrysum

2007 DOCG

Vintage 2007

Wine typology DOCG

Grape Sangiovese

Vineyard altitude 450 m

Terroir South facing vineyard at 450 metres. Sandy loam and volcanic soil mix, with marl veins.

Weather A mild winter and a warm spring with little rainfall meant vines developed ahead of schedule, but with contained vigour. In late spring, rainfalls followed by sunny dry weather accelerated growth, whilst a dry and breezy August, complete with fresh nights, ensured perfect ripening of the grapes. We began harvesting at the end of September, in fantastic weather conditions.

Fermentation spontaneous, on indegenous 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 5300 bottles

Alcohol content 14.5°

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