



SANPOLINO



Brunello di Montalcino Helichrysum

2013 DOCG

Vintage 2013

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 particularly cold winter was followed by a breezy and rainy spring. In the summer the temperatures were close to ideal, punctuated by occasional rains which kept the plants at an optimal stress level. The ripening proceeded at a gentle pace, and low nighttime temperatures in late summer ensured a perfect expression of polyphenols in the grapes. Harvest began in early October, under great weather conditions, with sugars, acidity and polyphenols all having ripened to perfection.

Fermentation Spontaneous, on indigenous wild yeasts in tronic oak vats

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

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

Production 6500 bottles

Alcohol content 14.5 %