



SANPOLINO



Brunello di Montalcino Helichrysum

2014 DOCG

Vintage 2014

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 and rather wet winter was followed by an early, though slightly cool, spring. The summer was characterized by unusually high rainfalls and low temperatures, which delayed the ripening process. Late summer, however, saw an increase in temperatures, and San Polino avoided the last summer rains. Luck with the weather and rigorous selections of the grapes meant that we brought in an unexpectedly good harvest, even in this difficult year.

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

Alcohol content 14.5°