



# SANPOLINO



## Brunello di Montalcino Helichrysum

2016 DOCG

**Vintage** 2016

**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 cold winter was followed by a relatively fresh spring, with occasional rainy spells, and balanced temperatures in the summer, with great temperature variations. Occasional bad weather never compromised the grape quality, but rather provided the plants with the perfect amount of rainwater, and led to no significant issues. A combination of fresh and dry nights in late ripening allowed to achieve a perfect maturation.

**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 in french barriques, 3 years in large Slavonian oak barrels

**Production** 3000 bottles

**Alcohol content** 14.5°