



# SANPOLINO



## Brunello di Montalcino Riserva

2010 DOCG

**Vintage** 2010

**Wine typology** DOCG

**Grape** Sangiovese

**Vineyard altitude** 450 - 470 m

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

**Weather** A perfect year in San Polino. Following a relatively wet winter, a cooler than usual spring delayed the onset of growth in the fields. Spring was followed by a beautiful summer, with scattered rainfalls and no temperature extremes. Significant temperature swings between night and day in late summer, favoured acidity and polyphenol development. A near constant breeze ensured grape health, and we began harvesting at the beginning of October, in great weather, the grapes having achieved an overall perfect maturation.

**Fermentation** spontaneous, on indigenous yeasts, in tronic oak vats and stainless steel

**Maceration** 3 days at 12°C pre-fermentation, 60 days post-fermentation

**Wood ageing** 6 months in french barriques followed by 4 years in large Slavonian oak barrels

**Production** 3500 bottles