



# SANPOLINO



## Brunello di Montalcino Riserva

2012 DOCG

**Vintage** 2012

**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 mild spring, with adequate rainfall. Summer arrived hot and early, and the vines became very vigorous. Grapes ripened uniformly, albeit quite fast. In late summer, however, hot, dry days followed by cold nighttime temperatures slowed the ripening down, and ensured the quality of polyphenols and acidity. We harvested at the beginning of October.

**Fermentation** spontaneous, on indigenous wild yeasts, in tronic oak vats

**Maceration** 3 days at 12°C pre-fermentation, 50 days post-fermentation

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

**Production** 4800 bottles

**Alcohol content** 14.5 %