



# SANPOLINO



## Brunello di Montalcino

2019 DOCG

**Vintage** 2019

**Wine typology** DOCG

**Grape** Sangiovese

**Vineyard altitude** 300 m

**Terroir** Lush field on the northern slopes of Montalcino, with strong clay and marl elements. Good ventilation and sun exposure ensures optimal ripeness each year.

**Weather** The winter, pleasantly cold, ushered in a stunning spring characterized by gentle weather and plentiful yet balanced rainfall. Summer was hot, without however any excessive heat or drought. A mild and dry September, with favorable temperature swings, ensured impeccable phenolic ripening and a superb, vibrant acidity.

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

**Maceration** 3 days at 12°C pre-fermentation, 30 days post-fermentation

**Wood ageing** 3 years 6 months in large Savonian oak barrels

**Alcohol content** 14,5°