



# SANPOLINO

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## Brunello di Montalcino

2001 DOCG

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**Vintage** 2001

**Wine typology** DOCG

**Grape** Sangiovese

**Vineyard altitude** 300 m

**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

**Production** 4000 bottles

**Accompanying foods** hearty dishes of vegetables, legume or meat, grilled vegetables, mushrooms, cheeses