



SANPOLINO



Brunello di Montalcino

2006 DOCG

Vintage 2006

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