



# SANPOLINO



## Brunello di Montalcino

2013 DOCG

**Vintage** 2013

**Wine typology** DOCG

**Grape** Sangiovese

**Vineyard altitude** 300 m

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

**Weather** A particularly cold winter was followed by a breezy and rainy spring. In the summer the temperatures were close to ideal, punctuated by occasional rains which kept the plants at an optimal stress level. The ripening proceeded at a gentle pace, and low nighttime temperatures in late summer ensured a perfect expression of polyphenols in the grapes. Harvest began in early october, under great weather conditions, with sugars, acidity and polyphenols all having ripened to perfection.

**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** 9000 bottles

**Alcohol content** 14.5 %