



SANPOLINO



Brunello di Montalcino

2015 DOCG

Vintage 2015

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 The winter saw cold night-time temperatures but rarely below freezing. This was followed by an early spring with many days of bright sunshine interspersed with at least 7 days rain per month, very good for the soils and replenishing water for the vines. Summer started early with a warm June, hot July and August following through to the end of September. Luckily at San Polino we caught the few storms that there were, with no hail damage. The rain bought relief to the vines, giving them strength for their last lap before harvest.

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 8000 bottles

Alcohol content 14,5°