



SANPOLINO



Brunello di Montalcino

2018 DOCG

Vintage 2018

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 relatively rainy spring allows the plants and soil to recover a strong vitality, following the previous year's dry conditions. Due to these conditions, much work was required in the fields to keep the exuberance of both the vines and the vineyard ecosystem under control. August is hot, but not to the extreme levels of previous years, and the grapes ripen correctly. Harvest takes place at the beginning of October, the grapes are healthy and beautiful, with correct sugar levels, high acidity and relatively high concentration.

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°