



SANPOLINO

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# Brunello di Montalcino

2019 DOCG

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**Vintage** 2019

**Wine typology** DOCG

**Grape** Sangiovese

**Vineyard altitude** 300  
m

**Terroir** Located at 300 meters above sea level, the vineyard features soils rich in clay and marl. With excellent ventilation and abundant sun exposure, this terroir ensures optimal ripeness and consistently high-quality harvests each year.

**Weather** The winter, pleasantly cold, ushered in a stunning spring characterized by gentle weather and plentiful yet balanced rainfall. Summer was hot, without however any excessive heat or drought. A mild and dry September, with favorable temperature swings, ensured impeccable phenolic ripening and a superb, vibrant acidity.



**Fermentation** Spontaneous fermentation with native yeasts in 35 hl terracotta barrels, allowing the natural microbiome to shape the wine's character.

**Maceration** Three days of cold maceration before fermentation, followed by 30 days of skin contact post-fermentation.

**Wood ageing** Three years in large Slavonian oak barrels and cellar aged French barrique.

**Alcohol content** 14,5°