



# 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°