



# SANPOLINO

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## Brunello di Montalcino Helichrysum

2004 DOCG

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**Vintage** 2004

**Wine typology** DOCG

**Grape** Sangiovese

**Vineyard altitude** 450 m

**Fermentation** spontaneous, on indigenous yeasts in  
tronic oak vats

**Maceration** 3 days at 12°C pre-fermentation, 40 days post-  
fermentation

**Wood ageing** 6 months battonage on less in french  
barriques, 3 years in large Slavonian and French oak barrels

**Production** 3000 bottles

**Accompanying foods** hearty dishes of vegetables,  
legumes, mushrooms, grilled or oven baked, roast or grilled  
meats, cheese