



# SANPOLINO



## Brunello di Montalcino Helichrysum

2005 DOCG

**Vintage** 2005

**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