



# SANPOLINO



## Brunello di Montalcino Helichrysum

2008 DOCG

**Vintage** 2008

**Wine typology** DOCG

**Grape** Sangiovese

**Vineyard altitude** 450 m

**Terroir** South facing vineyard at 450 metres. Sandy loam and volcanic soil mix, with marl veins.

**Weather** A mild winter was followed by an unpredictable spring, where colder than usual days slowed down initial growth. The temperatures picked up in the summer, and late in the season it was very warm dry, with very little rain, which allowed the grapes to ripen gradually and consistently. Particularly in September, night temperatures were often low, favouring acidity and overall elegance. Harvest was in early October.

**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** 5300 bottles

**Alcohol content** 14.5°