



SANPOLINO



Brunello di Montalcino Helichrysum

2009 DOCG

Vintage 2009

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 wet and mild winter and spring led to a significant increase of vegetative growth, compared to previous years. The summer was hot and very dry, but thanks to the wet spring, the plants did not suffer the drought. In September night temperatures at our altitude dropped considerably, giving the wine a great freshness and sharp aromas. We harvested at the beginning of 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 5000 bottles

Alcohol content 14.5°