



# SANPOLINO



## Brunello di Montalcino Helichrysum

2011 DOCG

**Vintage** 2011

**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 relatively mild winter was followed by the early onset of a hot spring with much rain. This led to an early growing season, with very vigorous growth. Late summer was very hot, and meant the grapes ripened earlier than usual, with particularly high concentrations. Harvest began at the very end of September.

**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

**Alcohol content** 14.5°