



# SANPOLINO

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## Brunello di Montalcino Helichrysum

2013 DOCG

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**Vintage** 2013

**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 particularly cold winter was followed by a breezy and rainy spring. In the summer the temperatures were close to ideal, punctuated by occasional rains which kept the plants at an optimal stress level. The ripening proceeded at a gentle pace, and low nighttime temperatures in late summer ensured a perfect expression of polyphenols in the grapes. Harvest began in early October, under great weather conditions, with sugars, acidity and polyphenols all having ripened to perfection.

**Fermentation** Spontaneous, on indigenous wild yeasts in tronic oak vats

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

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

**Production** 6500 bottles

**Alcohol content** 14.5 %