



# SANPOLINO



## Brunello di Montalcino Helichrysum

2014 DOCG

**Vintage** 2014

**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 and rather wet winter was followed by an early, though slightly cool, spring. The summer was characterized by unusually high rainfalls and low temperatures, which delayed the ripening process. Late summer, however, saw an increase in temperatures, and San Polino avoided the last summer rains. Luck with the weather and rigorous selections of the grapes meant that we brought in an unexpectedly good harvest, even in this difficult year.

**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°