



# SANPOLINO

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## Brunello di Montalcino Helichrysum

2015 DOCG

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**Vintage** 2015

**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** The winter saw cold night-time temperatures but rarely below freezing. This was followed by an early spring with many days of bright sunshine interspersed with at least 7 days rain per month, very good for the soils and replenishing water for the vines. Summer started early with a warm June, hot July and August following through to the end of September. Luckily at San Polino we caught the few storms that there were, with no hail damage. The rain bought relief to the vines, giving them strength for their last lap before harvest.

**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°