



SANPOLINO



Brunello di Montalcino Helichrysum

2018 DOCG

Vintage 2018

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 rainy spring allows the plants and soil to recover a strong vitality, following the previous year's dry conditions. Due to these conditions, much work was required in the fields to keep the exuberance of both the vines and the vineyard ecosystem under control. August is hot, but not to the extreme levels of previous years, and the grapes ripen correctly. Harvest takes place at the beginning of October, the grapes are healthy and beautiful, with correct sugar levels, high acidity and relatively high concentration.

Fermentation spontaneous, on indigenous yeasts in tronic oak vats

Maceration 3 days at 12°C pre-fermentation, 36 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°