



SANPOLINO



Brunello di Montalcino Helichrysum

2019 DOCG

Vintage 2019

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, pleasantly cold, ushered in a stunning spring characterized by gentle weather and plentiful yet balanced rainfall. Summer was hot, without however any excessive heat or drought. A mild and dry September, with favorable temperature swings, ensured impeccable phenolic ripening and a superb, vibrant acidity.

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 or less in french barriques, 3 years in large Slavonian and French oak barrels

Alcohol content 14.5°