



SANPOLINO



Brunello di Montalcino Riserva

2004 DOCG

Vintage 2004

Wine typology DOCG

Grape Sangiovese

Vineyard altitude 450 - 470 m

Fermentation spontaneous, on indigenous yeasts, in tronic oak vats and stainless steel

Maceration 3 days at 12°C pre-fermentation, 60 days post-fermentation

Wood ageing 6 months in french barriques followed by 4 years in large Slavonian oak barrels

Production 4000 bottles

Accompanying foods Hearty dishes of grilled or oven baked vegetables, mushrooms, legumes, roasted or grilled meats, strong cheeses