



SANPOLINO



Brunello di Montalcino Riserva

2007 DOCG

Vintage 2007

Wine typology DOCG

Grape Sangiovese

Vineyard altitude 450 m

Terroir South facing vineyard at 450 metres. Excellent exposure and constant ventilation. Sandy loam and volcanic soil mix, with marl veins.

Weather A mild winter and a warm spring with little rainfall meant vines developed ahead of schedule, but with contained vigour. In late spring, rainfalls followed by sunny dry weather accelerated growth, whilst a dry and breezy August, complete with fresh nights, ensured perfect ripening of the grapes. We began harvesting at the end of September, in fantastic weather conditions.

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

Maceration 3 days at 12°C pre-fermentation, 56 days post-fermentation

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

Production 3900 bottles

Alcohol content 14.5°