



# 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°