



SANPOLINO



Brunello di Montalcino Riserva

2010 DOCG

Vintage 2010

Wine typology DOCG

Grape Sangiovese

Vineyard altitude 450 - 470 m

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

Weather A perfect year in San Polino. Following a relatively wet winter, a cooler than usual spring delayed the onset of growth in the fields. Spring was followed by a beautiful summer, with scattered rainfalls and no temperature extremes. Significant temperature swings between night and day in late summer, favoured acidity and polyphenol development. A near constant breeze ensured grape health, and we began harvesting at the beginning of October, in great weather, the grapes having achieved an overall perfect maturation.

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 3500 bottles