



SANPOLINO



Brunello di Montalcino Riserva

2015 DOCG

Vintage 2015

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 saw cold night-time temperatures but rarely below freezing. This was followed by an early spring with many days of bright sunshine interspersed with at least 7 days rain per month, very good for the soils and replenishing water for the vines. Summer started early with a warm June, hot July and August following through to the end of September. Luckily at San Polino we caught the few storms that there were, with no hail damage. The rain bought relief to the vines, giving them strength for their last lap before harvest.

Fermentation spontaneous, on indigenous wild yeasts, in tronic oak vats

Maceration 3 days at 12°C pre-fermentation, 50 days post-fermentation

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

Alcohol content 14.5 %