



SANPOLINO



Brunello di Montalcino Riserva

2016 DOCG

Vintage 2016

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 A cold winter was followed by a relatively fresh spring, with occasional rainy spells, and balanced temperatures in the summer, with great temperature variations. Occasional bad weather never compromised the grape quality, but rather provided the plants with the perfect amount of rainwater, and led to no significant issues. A combination of fresh and dry nights in late ripening allowed to achieve a perfect maturation.

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 %