



SANPOLINO



Brunello di Montalcino Riserva

2017 DOCG

Vintage 2017

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 Although the winter was particularly harsh, the vineyards did not suffer from any frost damage, and the spring started with cool temperatures and abundant precipitations. As summer drew closer, the temperatures rose above average values. Summer of 2017 was very hot and dry. Whilst the plants did suffer slightly, our high altitude ensured constant ventilation and the all-important fresh night temperatures. Rain finally arrived in September, allowing the grapes to ripen under near optimal conditions.

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

Maceration 2 days at 12°C pre-fermentation, 38 days post-fermentation

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

Production 4800 bottles

Alcohol content 14.5 %