SAN POLINO

Brunello di Montalcino Helichrysum

2011 DOCG

Vintage 2011

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 relatively mild winter was followed by the early onset of a hot spring with much rain. This led to an early growing season, with very vigorous growth. Late summer was very hot, and meant he grapes ripened earlier than usual, with particularly high concentrations. Harvest began at the very end of September.

Fermentation spontaneous, on indegenous yeasts in tronic oak vats

Maceration 3 days at 12°C pre-fermentation, 40 days post-fermentation

Wood ageing 6 months battonage on less in french barriques, 3 years in large Slavonian and French oak barrels

Production 3000 bottles

Alcohol content 14.5°

Sanpolino Localita' Pod. S. Polino, 163, 53024 Montalcino SI • +39 0577 835775
+39 366 9597633 • +39 327 4279324 • vino@sanpolino.it