

An Integrity Wines Selection

San Polino

Brunello di Montalcino Helichrysum 2006



- **Soil:** the soils of San Polino range in their texture from sandy loam to clay-loam with a rich skeleton presence. Interspersed throughout the fields are large areas of galestro (shale) and red earth.
- **Exposition:** vineyards are south facing and slope downhill at a gradient of 22%
- **Production:** 3933 bottles
- Agricultural techniques adhere to principles of permaculture and biodynamic agriculture
- **Certification:** Produced with organic grapes (ICEA)
- **Variety:** Sangiovese grosso
- **Soil:** Sandy-loam with delicate skeleton. Slightly clayey. Areas of shale and "terra rossa" Southern exposure. 10% gradient.
- **Year planted:** 1999
- **Altitude:** 400-450 slm
- **Pruning method:** Four-spurred cordon
- Yield per hectare: 65-75 ql
- **Harvest:** Grapes handpicked and selected
- **Vinification:** Light crushing. 48 hours cold maceration. Fermentation not exceeding 28°C on indigenous yeasts. Daily pumping over. Skins pressed 25 days after harvest. Malolactic fermentation in November.
- **Ageing:** 12 months in french oak barriques followed by 35 months in large Slavonia oak vats.
- **Bottle ageing:** minimum 5 months
- **The maintenance and increase of biodiversity:** and particularly of the variety of ecosystems within the estate and within the vineyards to reinforce the natural propensity of sangiovese to variation, thus producing richer and more complex wines.
- **The introduction of new plants (wild and agricultural germoplasm)** to create a balanced self-sustaining habitat around the vine and to work in synergy with the vine
- **Subtle biodynamic interventions to shift the biological equilibrium of the vineyard ecosystem** to enhance the production of healthy grapes with high yet balanced gradations of sugars, acids and polyphenols.
- Certified organic-biodynamic Brunello, Rosso di Montalcino and olive oil.
- **2.5 hectares of vineyard and 1.5 hectares of olives** which are surrounded by the wilderness of mediterranean woods and shrubland.



In the interests of autochthony and typicality Luigi farms only the Sangiovese vine varietal and use, for the most part, only manual work in the fields.

We pay great attention to the health of our soil, believing that true DOCG can only come from soil that is thriving with a complex interaction of micro-life. No pesticides, herbicides, or fungicides in the fields.

Luigi inoculates the vineyards with insects to raise populations of important but unfortunately dissipating insect species and with micro-organisms that will resolve the usual problems of fungal attacks in the vineyard. These wines are excellent and always receive great reviews!

For more information please contact us at www.integritywines.net, or call us at 404.808.8788.