SAN POLINO

Brunello di Montalcino

2001 DOCG

Vintage 2001

Wine typology DOCG

Grape Sangiovese

Vineyard altitude 300 m

Fermentation spontaneous, on indegenous yeasts in tronic oak vats

Maceration 3 days at 12°C pre-fermentation, 30 days post-fermentation

Wood ageing 3 years 6 months in large Savonian oak barrels

Production 4000 bottles

Accompanying foods hearty dishes of vegetables, legume or meat, grilled vegetables, mushrooms, cheeses

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