SAN POLINO

Brunello di Montalcino

2007 DOCG

Vintage 2007

Wine typology DOCG

Grape Sangiovese

Vineyard altitude 300 m

Terroir Lush field on the slopes of Montalcino, with strong clay and marl elements. Good ventilation and sun exposure ensures optimal ripeness each year.

Weather A mild winter and a warm spring with little rainfall meant vines developed ahead of schedule, but with contained vigour. In late spring, rainfalls followed by sunny dry weather accelerated growth, whilst a dry and breezy August, complete with fresh nights, ensured perfect ripening of the grapes. We began harvesting at the end of September, in fantastic weather conditions.

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 9000 bottles

Alcohol content 14.5°

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