SAN POLINO

Brunello di Montalcino

2008 DOCG

Vintage 2008

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 was followed by an unpredictable spring, where colder than usual days slowed down initial growth. The temperatures picked up in the summer, and late in the season it was very warm dry, with very little rain, which allowed the grapes to ripen gradually and consistently. Particularly in September, night temperatures were often low, favouring acidity and overall elegance. Harvest was in early October.

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 9500 bottles

Alcohol content 14.5°

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