SAN POLINO

Brunello di Montalcino

2010 DOCG

Vintage 2010

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 perfect year in San Polino. Following a relatively wet winter, a cooler than usual spring delayed the onset of growth in the fields. Spring was followed by a beautiful summer, with scattered rainfalls and no temperature extremes. Significant temperature swings between night and day in late summer, favoured acidity and polyphenol development. A near constant breeze ensured grape health, and we bagan harvesting at the beginning of october, in great weather, the grapes having achieved an overall perfect maturation.

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 6000 bottles

Alcohol content 14.5°

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