SAN POLINO

Brunello di Montalcino

2011 DOCG

Vintage 2011

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 relatively mild winter was followed by the early onset of a hot spring with much rain. This led to an early growing season, with very vigorous growth. Late summer was very hot, and meant he grapes ripened earlier than usual, with particularly high concentrations. Harvest began at the very end of September.

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 8500 bottles

Alcohol content 14.5°

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