SAN POLINO

Brunello di Montalcino

2012 DOCG

Vintage 2012

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 cold winter was followed by a mild spring, with adequate rainfall. Summer arrived hot and early, and the vines became very vigorous. Grapes ripened uniformly, albeit quite fast. In late summer, however, hot, dry days followed by cold nighttime temperatures slowed the ripening down, and ensured the quality of polyphenols and acidity. We harvested at the beginning of October.

Fermentation spontaneous, on indegenous yeasts in tronic oak vats

Maceration 3 days at 12°C pre-fermentation, 33 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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