SAN POLINO

Brunello di Montalcino

2013 DOCG

Vintage 2013

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 particularly cold winter was followed by a breezy and rainy spring. In the summer the temperatures were close to ideal, punctuated by occasional rains which kept the plants at an optimal stress level. The ripening proceeded at a gentle pace, and low nighttime temperatures in late summer ensured a perfect expression of polyphenols in the grapes. Harvest began in early october, under great weather conditions, with sugars, acidity and polyphenols all having ripened to perfection.

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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