SAN POLINO

Brunello di Montalcino

2014 DOCG

Vintage 2014

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 and rather wet winter was followed by an early, though slightly cool, spring. The summer was characterized by unusually high rainfalls and low temperatures, which delayed the ripening process. Late summer, however, saw an increase in temperatures, and San Polino avoided the last summer rains. Luck with the weather and rigorous selections of the grapes meant that we brought in an unexpectedly good harvest, even in this difficult year.

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 4000 bottles

Alcohol content 14°

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