SAN POLINO

Brunello di Montalcino

2017 DOCG

Vintage 2017

Wine typology DOCG

Grape Sangiovese

Vineyard altitude 300 m

Terroir Located at 300 meters above sea level, the vineyard features soils rich in clay and marl. With excellent ventilation and abundant sun exposure, this terroir ensures optimal ripeness and consistently high-quality harvests each year.

Weather Although the winter was particularly harsh, the vineyards did not suffer from any frost damage, and the sping started with fcool temperatures and abundant precipitations. As summer drew closer, the temperatures rose above average values. Summer of 2017 was very hot and dry. Whilst the plants did suffer slightly, our high altitude ensured constant ventilation and the all-important fresh night temperatures. Rain finally arived in September, allowing the grapes to ripen under near optimal conditions.

Fermentation Spontaneous fermentation with native yeasts in 35 hl t ronic barrels, allowing the natural microbiome to shape the wine's character.

Maceration Three days of cold maceration before fermentation, followed by 30 days of skin contact post-fermentation.

Wood ageing Three years in large Slavonian oak barrels and cellar aged French barrique.

Alcohol content 14,5°

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