SAN POLINO

Brunello di Montalcino

2018 DOCG

Vintage 2018

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 A relatively rainy spring allows the plants and soil to recover a strong vitality, following the previous year's dry conditions. Due to these conditions, much work was required in the fields to keep the exhuberance of both the vines and the vuineyard ecosystem under control. August is hot, but not to the extreme levels of previous years, and the grapes ripen correctly. Harvest takes polace at the beginning of October, the grapes are healthy and beautiful, with correct sugar levels, high acidity and relatively high concentration.

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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