SAN POLINO

Brunello di Montalcino

2020 DOCG

Vintage 2020

Wine typology DOCG

Grape 100% 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
The 2020 vintage was a special year for San Polino, with reduced yields but exceptional quality. The climatic conditions of the year were varied and interesting, strongly influencing the characteristics of the wines. The mild winter prepared the soil for a spring with abundant rainfall, which, while not harming the health of the vines, provided the necessary water reserves to withstand the hot and dry summer. The high temperatures, with peaks above 40°C in July and August, were offset by a final rain that rejuvenated the vines. The month of September, crucial for Sangiovese, provided ideal conditions for the ripening of the grapes, resulting in the harvest of perfectly ripe fruit.

Fermentation
Spontaneous fermentation with native yeasts in 35 hl tronic 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°

Sanpolino Localita' Pod. S. Polino, 163, 53024 Montalcino SI • +39 0577 835775
+39 366 9597633 • +39 327 4279324 • vino@sanpolino.it