SAN POLINO

Brunello di Montalcino

2021 DOCG

Vintage 2021

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 A cool winter and relatively fresh spring delayed the vegetative cycle and helped preserve soil moisture. Summer was dry and warm without extreme heat, with pronounced day to night temperature shifts that favoured slow, even ripening. A dry, stable September proved ideal for Sangiovese, allowing extended hang time and a calm, selective harvest that delivered fruit of clarity, balance and poise.

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°

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