SAN POLINO

Brunello di Montalcino Helichrysum

2021 DOCG

Annata 2021

Wine Typology DOCG

Grape 100% Sangiovese

Vineyard Altitude 450 m

Terroir Our south-facing vineyard at 450 meters above sea level, rests on highly heterogeneous soils: predominantly sandy loam and volcanic, interwoven with marl veins. This unique terroir contributes depth, structure, and striking minerality.

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 Six months of bâtonnage in French barriques, followed by four years of maturation in large Slavonian and French oak barrels.

Alcohol Content 14.5°

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