SAN POLINO

Brunello di Montalcino Riserva

2019 DOCG

Vintage 2019

Wine typology DOCG

Grape 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
The 2019 growing season was marked by a relatively rainy spring, which allowed the vines and soil to regain vitality after the dry conditions of the previous year. This lush growth required meticulous vineyard management to balance the exuberance of both the vines and the surrounding ecosystem. August was hot but without the extreme peaks of previous years, allowing the grapes to ripen at an optimal pace. In October, we harvested fruit that was healthy, beautifully structured, and perfectly balanced.

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 42 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.

Production 3800 bottles

Alcohol content 14.5°

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