

San Polino

*Rosso di Montalcino DOC*



Winemaking: Spontaneous fermentation with native yeasts in large Slavonian oak vats, allowing the natural microbiome to shape the wine's character. Three days of cold maceration at 12°C before fermentation, followed by 18 to 25 days of skin contact post-fermentation, enhancing richness and complexity.

Aging: Six months in wood, followed by six months in stainless steel, allowing the wine to develop balance and refinement.

Grape varieties : 100% Sangiovese

Altitude : 300m ASL

Vineyard age : 5 to 40+ yr. old vines

Exposure : Northeast/Southeast

Soil : Clay & marl

Tasting notes :

From garnet to bright violet the San Polino Rosso di Montalcino has a vibrant nose of wild fruit, blackberry and currant balanced with the freshness of strawberry and dark florals. The tannins are elegant, supple and well structured, with a compelling hint of Tuscan soil. A long finish grounds this wine in its terroir.

