

San Polino

Brunello di Montalcino DOCG



Winemaking: Spontaneous fermentation with native yeasts in 35 hl tronic barrels, allowing the natural microbiome to shape the wine's character. Three days of cold maceration before fermentation, followed by 30 days of skin contact post-fermentation.

Aging: Three years in large Slavonian oak barrels and cellar-aged French barrique.

Grape varieties : 100% Sangiovese

Altitude : 300m ASL

Vineyard age : 40+-year-old vines

Soil : Clay & marl mix

Tasting notes :

Full-bodied and structured, it balances ripe red and black fruit with a vibrant core of acidity. Layers of juicy raspberry, spiced citrus, and mineral depth unfold with a velvety texture and refined tannins.

Press Notes

Jeb Dunnuck

2021

95 points

Decanter

2021

93 points

James Suckling

2021

96 points



Biodynamic

