

San Polino

Brunello di Montalcino Helichrysum DOCG



Taking its name from the aromatic wild herb that grows spontaneously amongst the vines, the Brunello di Montalcino Helichrysum comes from grapes grown in the highest vineyards on the San Polino site.

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

Grape varieties : 100% Sangiovese

Vineyard age : 28-year-old vines

Grape yield : 450m ASL

Exposure : South

Soil : Sandy loam & volcanic, marl veins

Tasting notes :
Elegant, opulent, and beautifully structured.

Press Notes

Jeb Dunnuck

2021

92 points

Decanter

2021

95 points

James Suckling

2021

97 points



Biodynamic

