

San Polino

*Brunello di Montalcino Riserva DOCG*



Made only in the best vintages.

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 42 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

Altitude : 450m ASL

Exposure : South

Soil : Sandy loam & volcanic, marl veins

Tasting notes :

In an orchestra, San Polino characterizes their Brunello di Montalcino Riserva as the cello; deep, resonant, and powerful, commanding attention with its complexity and elegance. Produced only in the finest vintages, this wine embodies the soul of San Polino's terroir, expressing both intensity and refinement in perfect harmony.

Press Notes

Decanter

2019 96 points

James Suckling

2019 98 points

AG Vinous

2019 94+ points

