

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.

Grape varieties 100% Sangiovese

Altitude 300m ASL

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.

Banville
Wine Merchants

www.banvillewine.com

San Polino

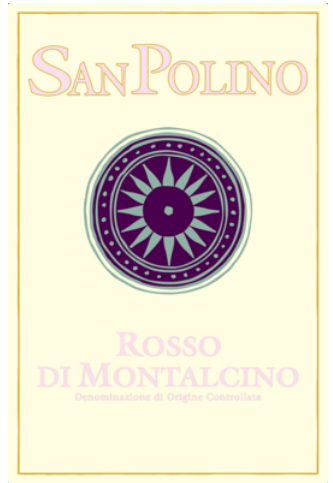
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