

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.

Grape varieties 100% Sangiovese

Altitude 300m ASL

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.

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