



Product code: 3743

SAN POLINO, BRUNELLO DI MONTALCINO, DOCG, TUSCANY, ITALY, 2015



Producer Profile

There is a small 'nirvana' northwest of Montalcino, where Luigi Fabbro and Katia Nuassbaum founded San Polino nearly 30 years ago.

Using Luigi's scientific experience of mapping the Amazon rainforest they decided to try their hands at "creating wines as complete reflections of the biodiversity of their terroir" Katia explains. This tiny estate of only 4 hectares now produces luscious and balanced wines farmed bio-dynamically by this energetic couple who, it is clear, pour all their heart and energies into these sublime wines. Praised by critics and peers they have been described as having "an incredible clarity and pureness of fruit that is unequalled in the region".

Viticulture

Vineyards are to the north-east of Montalcino at 300m altitude where a meandering stream runs through it attracting much wildlife. Worked by hand, organically and biodynamically, the canopy is well-managed to produce healthy, juicy, thick-skinned grapes.

Winemaking

Harvested early in October, there is a cold 3-day maceration, followed by a spontaneous fermentation on native yeasts in 35hl tronic oak barrels, 45 day maceration in total then the skins are pressed, followed by 1 month spontaneous malolactic fermentation. 20 days lees aging. To finish the wine it spends 5 years aging in large oak casks before bottling by hand in the winery.

Technical Details

Varieties:

Sangiovese 100%

ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 5 Years

Type: Slovakian and French 25hl - 38 hl

% wine oaked: 100

% new oak: 5

Tasting Note

Ruby to garnet colour which is deep and inviting, fruity notes of plum, blackcurrent, hints of redcurrent, full and enveloping, soft and smooth tannins, the floral overtones of woodland violets and rose, on the palate the wine is smooth and kind, with a lively acidity keeping it fresh and happy. This is a beautiful wine from a beautiful harvest.

Food Matching

Roasted or grilled vegetables, meat, mushrooms and legumes, full-bodied cheeses.