

San Polino, Rosso Di Montalcino, Tuscany, Italy, 2023

Producer Profile

There is a small 'nirvana' northwest of Montalcino, where Luigi Fabbro and Katia Nussbaum 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

Organic and biodynamic farming, with an ethos of permaculture for managing the vineyard. Hand grown with specialised pruning to allow the growth of just the right amount of juicy yet thick skinned grapes on each vine, hand harvested in fields lying to the south-east and north-east of Montalcino at 450 m and 350m altitude respectively, in fields where no chemicals have ever been used.

Winemaking

Harvested in early October by hand. 3 day cold maceration then spontaneous fermentation in a mixture of large oak barrels and stainless steel. 21 days further maceration on the skins and following pressing spontaneous malolactic fermentation in stainless steel.

Tasting Note

Garnet and bright violet with a potent nose of wild fruit, blackberry and currant balanced with the freshness of strawberry and dark florals. The tannins are elegant, supple and present, with a compelling hint of Tuscan soil. A long finish roots this wine firmly in its terroir.

Food Matching

This is a wine to be enjoyed on its own or to accompany full-flavoured dishes.



Product code: 3741

Technical Details

Varieties:

Sangiovese 100%



ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 6 Months

Type: 38 hl tronic oak

% wine oaked: 100

% new oak: None

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