

SAN POLINO

A small, family-run farm in Montalcino, San Polino produces certified organic-biodynamic Brunello and Rosso di Montalcino. With only 4 hectares under vine, the family conducts all labor in the vineyards by hand. Luigi Fabbro's involvement in a biodiversity-mapping project in the Brazilian Amazon has taught him many skills that they have transferred to the vineyards, including inoculating the vines with insects and micro-organisms that help resolve any fungal problems in the vineyards.



Planting their 2.5 hectares of Brunello di Montalcino and their 1 hectare of Rossi di Montalcino in 1999, San Polino released its first vintage in 2001. With soils of sandy-loam and clay-loam that are well drained, the vineyards face south and slope downhill with 25% of the land dedicated to natural wildness.

Employing natural fermentation with only indigenous yeasts, Luigi also practices organic winemaking, aging the wine in Slavonia oak vats that range in size from 2600 to 3800 liters.

BRUNELLO DI MONTALCINO



Varietal/Blend: 100% Sangiovese

Farming: organic certified ICEA / biodynamic certified AgriBio

Soil: sandy-loam, marl, and clay

Altitude / Exposure: 350m / S

Vine Training: 4-spurred cordon

Harvest Technique: by hand

Year Vines Were Planted: older vines in 1985 and newer vines in 1998

Yeast: indigenous

Fermentation: 30-40 day maceration in 2.6-3.8 HL Slavonian oak vats / 6 months of battonage

Maturation: 3 years in large oak barrels

Sulfur: yes

Alcohol: 14.5%

Fined: no

Filtered: no

Country: Italy

Region: Montalcino

Vineyard Size: 4.10ha.