

# San Polino Brunello di Montalcino “Helichrysum” 2017

## Tech Specs

Type:	Red Still Wine
Ingredients:	100% Sangiovese grosso
Region/Subregion:	Toscana, Montalcino DOCG
Organic?	yes
Vegan?	yes
Biodynamic?	yes
Sustainable?	yes
Certifications?	Suolo e Salute and Demeter
ABV:	15%

## A closer look...

Total Production:	1300 cases
Vineyard:	South facing vineyard at 450 metres.
Soil:	Sandy loam and volcanic soil mix, with marl veins.
Age of Vines:	1990
Vineyard Size:	8 hectares in total for all wines
Climate:	Although the winter was particularly harsh, the vineyards did not suffer from any frost damage, and the spring started with cool temperatures and abundant precipitations. As summer drew closer, the temperatures rose above average values. Summer of 2017 was very hot and dry. Whilst the plants did suffer slightly, our high altitude ensured constant ventilation and the all-important fresh night temperatures. Rain finally arrived in September, allowing the grapes to ripen under near optimal conditions.
Farming Methods:	organic and biodynamic; manual harvest, spurred cordon system, low selected yield
Fermentation Methods:	spontaneous, on indigenous yeasts in tronic oak vats. 3 days at 12°C pre-fermentation, 40 days post-fermentation
Winemaker:	Luigi Fabbro and Katia Nuassbaum
Elevage:	6 months battonage on less in french barriques, 3.5 years in large Slavonian and French oak barrels
Fining/Filtration:	no
SO2:	40 ml/l

## All about this bottle

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 8 hectares now produces luscious and balanced wines farmed bio-dynamically by this energetic couple. Akin to its name from an aromatic wild herb, our Brunello di Montalcino Helichrysum comes from the highest vineyards on the San Polino site. It is always elegant, opulent and structured.

Unique aromas of dried flowers and sandalwood with ripe black cherries. Breathtaking. It’s full bodied yet rather agile and weightless with fine dusty tannins that float across the palate. Wonderfully done for this difficult vintage.



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