

Amphora Vignamasso 2022

TOSCANA I.G.T. ORGANIC



Grape varieties

100% Sangiovese



Vineyard

Vigna del Masso

Exposure

West

Training system

Spurred cordon

Density

7000 vines/Ha



Harvest

Grapes are selected, and hand-harvested in small 17 kg crates

Altitude

450 mt a.s.l.

Soil characteristic

Rich in calcium and clay

Planting dates

2000

Vinification

Whole bunches in amphora with spontaneous fermentation and absence of pumping over and punching down. As soon as the tumultuous phase ends, the amphorae are filled with wine and the maceration is carried out with a submerged cap without external intervention.

Fermentation

Spontaneous

Length of fermentation

3 weeks

Ageing

In amphora on the skins (submerged cap) until February. After racking, ages in the amphora until the following September.

Fermentation temperature

24-26°C (75-78°F)



Alcohol content	Total acidity	Residual sugars	Dry extract	pH
14.02 %	5.79 g/l	1.0 g/l	33.6 g/l	3,54



A year that will be remembered as hot and dry. Spring is characterized by a mild climate with little rainfall. Significant increase in temperatures, with peaks of up to 29°C-84,2°F, in the second half of May. Finally, towards the end of July and the beginning of August, the rains arrived for a total of 140 mm. A decisive event to overturn the outcome of a much-feared forecast for the vintage, favoring a drop in daytime temperatures and considerable night-time temperature excursions which in the following weeks allowed the plants to rebalance the parameters of the grapes. We were pleased to witness a general recovery in the vigor of the bunches which, after months of hot and dry climatic conditions, quickly swelled, returning to dimensions more suited to Sangiovese, in this last phase of maturation. What was expected to be a difficult and qualitatively not excellent harvest, instead turned out to be a truly excellent harvest. We started the harvest on the 13th of September and finished on the 23rd of September. The grapes of the Vignamasso vineyard were harvested on the 20th of September.

We brought perfectly ripe grapes to the cellar, with thick and crunchy berries that will allow for good maceration.



Ruby red color, very lively and bright. It combines fresh and pleasant floral notes with hints of fruit such as wild strawberries, raspberry, and cherry, followed by lavender, licorice, and undergrowth. On the palate, a pleasant balance between youth and softness.



Perfect pairing with savory meats, such as rabbit, pigeon or guinea fowl, enhanced by the fresh notes of freshness given by vinification in amphora. Serve at 16-18 ° and uncork a couple of hours before serving.

San Polo S.a.ar.l.

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