



SAN POLO

MONTALCINO

Brunello di Montalcino 2008

DOCG



Grape varieties

Sangiovese 100%



Vineyard

The most historic vineyards of the estate

Exposure

Southeast/South/Southwest

Training system

Spurred cordon

Density

4,000/7,000 vines/hectare (1,618/2,832 vines/acre)

Altitude

450 metres (1,476 feet) above sea level

Soil characteristic

Rich in calcium and clay

Planting dates

1990-2000

Yield

3400 kg/hectare



Harvest

Grapes are hand harvested in small 17 kg crates towards the end of September.

Fermentation

In concrete tanks

Length of fermentation

20/22 days

Ageing

30 months in 1000 L, 2000 L and 4000 L oak casks. This is followed by at least 6 months ageing in the bottle before it is released onto the market.

Vinification

Soft crushing of the grapes after careful selection of the berries

Fermentation temperature

28/30°C (82/86°F)

Malolactic fermentation

in oak casks



The 2008 harvest was carried out in ideal weather conditions. After a rather wet but not particularly cold winter, spring was quite normal, both in terms of temperatures and rainfall. Intervals of rain continued until mid-June, while higher temperatures in June and July alternated with cooler temperatures and further showers.



Intense ruby red color with garnet reflections, clean and bright. The nose expresses the typical aromas of violet and small red fruits. There are hints of underbrush, aromatic wood, vanilla, and jam, followed by subtle notes of intense and persistent coffee. It is a warm wine in the mouth, with a dense and full-bodied texture. The finish is long, with well-defined tannins. Brunello di San Polo, thanks to the characteristics of the land from which it comes, withstands long aging and improves with time in the bottle.



The elegance and harmonious body of the wine allow combinations with very structured dishes such as red meats, feathered and furred game, possibly accompanied by mushrooms and truffles. Excellent with cheeses such as aged tome, Parmigiano Reggiano and Tuscan pecorino.

San Polo S.a.ar.l.

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