



# SAN POLO

MONTALCINO

## Brunello di Montalcino 2009

DOCG



### Grape varieties

Sangiovese 100%



### Vineyard

San Polo and Montluc

### 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.

### Vinification

Soft crushing of the grapes after careful selection of the berries

### Fermentation

In concrete tanks

### Fermentation temperature

28/30°C (82/86°F)

### Length of fermentation

20/22 days

### Malolactic fermentation

in oak casks

### 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.



Vintage 2009 was characterized by quite distinct phases. In the spring, during the early vegetative development of the vines, considerable rainfall allowed for an accumulation of water reserves to be used to relieve the rather hot and dry summer months. September was mild, with very satisfactory variations in daytime and night-time temperatures. Ripening progressed in a uniform fashion, producing prime quality grapes. Alcohol levels were rather high with optimal degrees of total acidity and extracts. The polyphenol content was substantial and qualitatively well balanced.



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.



jasmin



violet



plum



cinnamon



aromatic wood



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.

Località Podernovi 161 – 53024 - Montalcino – Siena – Italia - Tel. 0577 835101

email: [info@poggiosanpolo.com](mailto:info@poggiosanpolo.com) web: [www.poggiosanpolo.com](http://www.poggiosanpolo.com)