



SAN POLO

MONTALCINO

Brunello di Montalcino 2010

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.



In vintage 2010, the first phase of growth was accompanied by frequent rainfall, which continued until mid-June, with spring temperatures that were slightly below average. The next phase, starting from the last 10 days of June was very dry and hot. Rain then held off until the beginning of September. During September, daytime temperatures were stable while the nights were rather cool, providing the very favourable gap between day and night temperatures needed to foster ideal ripening. The various phases of vegetative development were rather late and slow, but steady and continuous and, from the last week of August onwards, the ripening of the grapes evolved perfectly. The wines produced in this vintage exhibit extraordinary characteristics for Sangiovese, in terms of both nose and palate, as well as composition. In addition to an excellent alcohol content, total polyphenols, anthocyanins and extracts are very high and rarely found in this grape varietal.



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.

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