



SAN POLO

MONTALCINO

Brunello di Montalcino 2012

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.



After quite a harsh winter that also saw some heavy snowfall – advantageous for the accumulation of underground water reserves – the spring was relatively warm, in accordance with seasonal norms. The beginning of the growing season occurred around 10th - 20th April, in line with the average in the area. The summer was very hot with little rainfall, so in some cases the vineyards were pushed to the limit in terms of the proper development of the growing phase. The rainfall in late summer and early September restored the vines' balance and created the best conditions for the most important phase of ripening for Sangiovese. The grapes developed excellent properties, both from a health point of view and from the point of view of their analytical characteristics. The weather during September was good and very balanced: rainfall brought cool temperatures – especially at night – while the days were warm and sunny thereby fostering ideal ripening of the grapes.



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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