



SAN POLO  
MONTALCINO

# Brunello di Montalcino 2013

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.

## 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.



## Alcohol content

14.13% Vol

## Total acidity

5.7 g/l

## Residual sugars

0.5 g/l

## Dry extract

30 g/l

## pH

3.40



The number of clusters was ideal and not excessive. A cool, wet spring delayed flowering by a few days, thus delaying the expected harvest period by at least one week. An ideal summer that was hot but never scorching allowed veraison to proceed evenly and quickly. The bunches were sparse and well positioned and there was no need for thinning except in some areas of more vigorous than average growth. September began with abundant rainfall which cooled down the vineyards and replenished water reserves, thus enabling the Sangiovese grapes to achieve full ripeness. The beginning of the harvest, in the last few days of September, took place in ideal conditions. Fresh, almost cold nights allowed the grapes to reach the cellar at low temperatures, while the warm, sunny days enabled the later-ripening vineyards to ripen fully. This vintage was a bit 'old style', with a decidedly late-harvest compared to the norm in recent years. Even the wines are reminiscent of a more traditional style: acidity, finesse and elegance are the characteristics that this vintage will be remembered for, which is also perfectly suited to prolonged ageing.



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.



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