



SAN POLO
MONTALCINO

Brunello di Montalcino 2014

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% Vol

Total acidity

6.1 g/l

Residual sugars

0.5 g/l

Dry extract

31.4 g/l

Free SO₂

80 mg/l

Total SO₂

24 mg/l

pH

3.49



An unusually warm winter encouraged early budding with a consequent high risk of frost damage. During spring, rain and relatively high temperatures seemed to provide ideal conditions for the proliferation of the spores that cause downy mildew. Rainfall continued until the beginning of September. The lack of light slowed the ripening process, cancelling out, day by day, the phenological properties accumulated during the month of May. Excellent exposure and constant breezes enabled the grapes to reach harvest time in good health and with ideal ripeness, giving rise to wines with distinct personality and elegance.



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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