SAN POLO
MONTALCINO

Brunello di Montalcino 2016

DOCG



Grape varieties
Sangiovese 100%

Vineyard
The most historic vineyards of the estate

Altitude
450 metres (1,476 feet) above sea level

Exposure
Southeast/South/Southwest

Soil characteristic
Rich in calcium and clay

Training system
Spurred cordon

Planting dates
1990-2000

Density
4,000/7,000 vines/hectare (1,618/2,832 vines/acre)

Yeld
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	Total acidity	Residual sugars	Dry extract	Free SO_2	Total SO_2	pH
14.22 %Vol	5.6 g/l	0.7 g/l	32.8 g/l	74 mg/l	27 mg/l	3.54

The winter was not particularly cold, and spring arrived slightly earlier than usual, with temperatures slightly above average, giving the vines' shoots the opportunity to uniformly develop. The following weeks saw frequent rainfall, which allowed the land to build water reserves, alternating with periods of dry weather, enabling the vines to continue growing without any problems. The damp conditions during flowering led to the formation of bunches that were slightly more sparse than usual and with rather small berries, ideal preconditions for reaching harvest time with perfectly ripe and healthy grapes. However, the feature that will make vintage 2016 particularly memorable is the excellent temperature range that characterized the months of July, August and September, with sunny days and cool, breezy nights. We therefore reached the beginning of October with grapes that exhibited a superb combination of maturity, acidity and aromatic potential, perfect conditions for the production of wines with a distinct personality and a great balance of concentration, elegance and longevity; a perfect reflection of the production philosophy of San Polo.

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.
Località Podernovi 161 – 53024 - Montalcino – Siena – Italia - Tel. 0577 835101
email: info@poggiosanpolo.com web: www.poggiosanpolo.com