SAN POLO
MONTALCINO

Brunello di Montalcino 2017

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	pH
14%	5,96	1,6	33	3,58

Difficult vintages are said to reveal the true potential of the best terroirs, and never has this been more true than in the 2017 vintage in Montalcino. The winter was mild and very dry, as was the spring. This led to budding about two weeks earlier than normal. The frost that hit the area in the middle of April caused enormous damage across much of Europe, but thanks to the location of San Polo's vineyards, with their southern exposure, 450-metre altitude and abundant air circulation, our vines suffered no damage. The summer that followed was marked by elevated temperatures and almost no rainfall, which created difficult conditions for the vines. Again, at this stage, we were able to appreciate the advantages of a particularly well-suited vine growing area, which treated us to daytime breezes and excellent day-night temperature variations, creating conditions that relieved the vines, which showed no symptoms of drought or heat-related stress. The rain that fell between the end of August and the beginning of September, not only restored the land's water reserves, but it also gave the final 'go ahead' for the most important stage in the ripening of Sangiovese, the last month before harvesting.

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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