



SAN POLO

MONTALCINO

Brunello di Montalcino 2018

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.

Fermentation

In concrete tanks

Length of fermentation

20/22 days

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.

Vinification

Soft crushing of the grapes after careful selection of the berries

Fermentation temperature

28/30°C (82/86°F)

Malolactic fermentation

in oak casks



Alcohol content	Total acidity	Residual sugars	Dry extract	pH
14%	5,65	0,6	32,1	3,56



The 2018 Vintage was characterized by a trend that can best be summarized in a single word: calm. The harvest started on 20th September and ended on 5th October. From the outset, nature took its time; due to a harsh winter, the season started with a slight delay compared to the norm, and vegetative growth in spring was slow and steady, thanks to cool temperatures and heavy rainfall in May and June. The hot but never scorching summer and excellent temperature ranges enabled the vines to continue their development in a very balanced manner. This calm trend was subsequently mirrored in the harvest, which was among the longest in recent years. Nature took its time, and we like to be guided by its rhythms, so we adapted by arranging a phased harvest, according to parcels and sometimes even harvesting grapes from the same plot separately, so as to wait for the perfect ripeness of the lovely grapes that this vintage has bestowed on us. The wines have undergone fermentation in the cellar, again with the same calm that typified the entire harvest, which we are certain will also characterize the ageing period. We will wait to taste them, albeit impatiently, but know that by respecting nature's rhythms we will appreciate them even more.



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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