



SAN POLO  
MONTALCINO

# Brunello di Montalcino 2020

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	Total acidity	Residual sugars	Dry extract	pH
14.72%	6.39 g/l	0.30 g/l	31.2 g/l	3.45



Following a mild and notably dry winter, the vines awoke earlier than usual, with budding beginning ahead of the seasonal norm.

This early start, however, was soon challenged by a sudden return of colder temperatures in the spring. Unseasonal weather conditions, including unexpected snowfall in April, caused a temporary slowdown in vegetative growth. Fortunately, the vines demonstrated remarkable resilience. As temperatures stabilized, growth resumed rapidly, culminating in a particularly vigorous and healthy flowering phase. The summer that followed was characterized by intense heat and a prolonged absence of rainfall. These dry conditions encouraged the vines to regulate their development with

balance and restraint, avoiding excesses and showing no signs of water stress or fatigue. This self-regulated pace of maturation ultimately contributed to the composure and balance of the fruit. By the time of harvest—carried out on September 24th and 25th for this particular wine—the grapes stood out for their impressive concentration, aromatic precision, and natural finesse. In the cellar, a gentle but extended maceration process lasting over a month was employed, extracting structure and depth without compromising elegance. As a result, the 2020 vintage reveals itself as one of great character and complexity, holding considerable promise for graceful evolution over time.



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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