

## Podernovi 2017

BRUNELLO DI MONTALCINO DOCG



**Grape varieties**

Sangiovese 100%



**Vineyard**

Podernovi – 3 hectares

**Exposure**

Southeast

**Training system**

Spurred cordon

**Density**

4,000 vines/hectare (1,618 vines/acre)

**Altitude**

450 metres (1,476 feet) above sea level

**Soil characteristic**

Rich in marl and minerals, good percentage of clay

**Planting dates**

1990

**Yield**

3400 kg/hectare



**Harvest**

Grapes are hand harvested in small 17 kg crates during the first October weeks

**Fermentation**

In 2500 L tapered Slavonian oak vats

**Length of fermentation**

28/30 days

**Vinification**

Soft crushing of the grapes after careful selection of the berries

**Fermentation temperature**

28/30 °C

**Malolactic fermentation**

In 4000 L wooden casks

**Ageing**

30 months in lightly toasted 4000 L casks. This is followed by at least 6 months of bottle ageing before its market release.



Alcohol content	Total acidity	Residual sugars	Dry extract	pH
14%	6.13 g/l	1.7 g/l	31.3 g/l	3.51



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.



Ruby red colour, not excessively bright, and with light garnet reflections. On the nose, floral aromas of violet, cyclamen and jasmine, notes of fresh fruit and spice. In the mouth it is well balanced, with a good structure and acidity as well as very smooth tannins and excellent persistence.



The elegance and harmonious structure of this new cru pair well with red meats, wild game including fowl, more elaborate dishes, and even mushrooms and truffles. Excellent with cheeses such as Parmigiano Reggiano and Tuscan pecorino.

