SAN POLO
MONTALCINO

Podernovi 2015

BRUNELLO DI MONTALCINO DOCG



Grape varieties
Sangiovese 100%

Vineyard
Podernovi – 3 hectares

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

Exposure
Southeast

Soil characteristic
Rich in marl and minerals, good percentage of clay

Training system
Spurred cordon

Planting dates
1990

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

Yeld
3400 kg/hectare

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

Vinification
Soft crushing of the grapes after careful selection of the berries

Fermentation
In 2500 L tapered Slavonian oak vats

Fermentation temperature
28/30 °C

Length of fermentation
28/30 days

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	Free SO_2	Total SO_2	pH
14.4 % Vol	5.9 g/l	1.0 g/l	33.5 g/l	28 mg/l	70 mg/l	3.49

One of the best vintages in the last twenty years. The entire growing cycle of the vine took place under the best possible conditions. A cold winter with frequent heavy rainfall and low temperatures gave way to a dry spring with slightly above average temperatures , enabling uniform budding and perfect flowering. Showers in the summer months were scarce but fortunately heavy, which made it possible to carry out sustainable and environmentally friendly pest and disease management. Hot, sunny days with excellent day-night temperature variations enabled the bunches to achieve ideal ripening by the end of September: the berries were perfectly healthy and acidity was high, despite elevated sugar concentration. The harvest of Sangiovese, which was completed by the end of the month, delivered perfectly healthy grapes with a very thick skin, a prerequisite for long macerations and for wines with great ageing potential.

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.

San Polo S.a.r.l.
Località Podernovi 161 – 53024 - Montalcino – Siena – Italia - Tel. 0577 835101
email: info@poggiosanpolo.com web: www.poggiosanpolo.com