SAN POLO
MONTALCINO

Podernovi 2016

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
14.72 % Vol	5.8 g/l	0.8 g/l	32.3 g/l	28 mg/l	75 mg/l	3.50

The winter was not particularly cold, and spring arrived slightly earlier than usual, with temperatures slightly above average, giving the vines' shoots the opportunity to uniformly develop. The following weeks saw frequent rainfall, which allowed the land to build water reserves, alternating with periods of dry weather, enabling the vines to continue growing without any problems. The damp conditions during flowering led to the formation of bunches that were slightly more sparse than usual and with rather small berries, ideal preconditions for reaching harvest time with perfectly ripe and healthy grapes. However, the feature that will make vintage 2016 particularly memorable is the excellent temperature range that characterized the months of July, August and September, with sunny days and cool, breezy nights. We therefore reached the beginning of October with grapes that exhibited a superb combination of maturity, acidity and aromatic potential, perfect conditions for the production of wines with a distinct personality and a great balance of concentration, elegance and longevity; a perfect reflection of the production philosophy of San Polo.

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.ar.l.
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