

Podernovi 2016

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	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.

Località Podernovi 161 – 53024 - Montalcino – Siena – Italia - Tel. 0577 835101

email: info@poggiosanpolo.com web: www.poggiosanpolo.com