SAN POLO
MONTALCINO

Podernovi 2018

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	pH
14,5%	5.92 g/l	0.8 g/l	33.2 g/l	3.54

The 2018 Vintage was characterized by a trend that can best be summarized in a single word: calm. The harvest started on 20th September and ended on 5th October. From the outset, nature took its time; due to a harsh winter, the season started with a slight delay compared to the norm, and vegetative growth in spring was slow and steady, thanks to cool temperatures and heavy rainfall in May and June. The hot but never scorching summer and excellent temperature ranges enabled the vines to continue their development in a very balanced manner. This calm trend was subsequently mirrored in the harvest, which was among the longest in recent years. Nature took its time, and we like to be guided by its rhythms, so we adapted by arranging a phased harvest, according to parcels and sometimes even harvesting grapes from the same plot separately, so as to wait for the perfect ripeness of the lovely grapes that this vintage has bestowed on us. The wines have undergone fermentation in the cellar, again with the same calm that typified the entire harvest, which we are certain will also characterize the ageing period. We will wait to taste them, albeit impatiently, but know that by respecting nature's rhythms we will appreciate them even more.

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.
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