SAN POLO
MONTALCINO

Podernovi 2019

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
14,42%	6,02 g/l	1,2 g/l	35,9 g/l	3.57

The 2019 vintage turned out to be a patchy and inconsistent year from beginning to end, starting with early growth and ending with a late harvest. Due to an unusual winter that was harsh at the beginning and mild towards the end, budding was quite early, while the initial vegetative growth was slow due to the soil's scarce water reserves. In the month of May, abundant rainfall and below-average temperatures slowed down growth, cancelling out the initial vegetative advance, and thereby accumulating a delay of about 2 weeks compared with the average season. The beginning of June coincided with the beginning of summer, with clear weather and high temperatures continuing each day until August which was marked by cooler temperatures and some rain that was useful for replenishing the land's water reserves. This uneven trend continued until the harvest, which turned out to be one of the latest in recent years.

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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