

Podernovi 2020

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	pH
14.22%	6.30 g/l	1.4 g/l	34.8 g/l	3.51



Following a mild and notably dry winter, the vines awoke earlier than usual, with budding beginning ahead of the seasonal norm.

This early start, however, was soon challenged by a sudden return of colder temperatures in the spring. Unseasonal weather conditions, including unexpected snowfall in April, caused a temporary slowdown in vegetative growth. Fortunately, the vines demonstrated remarkable resilience. As temperatures stabilized, growth resumed rapidly, culminating in a particularly vigorous and healthy flowering phase. The summer that followed was characterized by intense heat and a prolonged absence of rainfall. These dry conditions encouraged the vines to regulate their development with

balance and restraint, avoiding excesses and showing no signs of water stress or fatigue. This self-regulated pace of maturation ultimately contributed to the composure and balance of the fruit. By the time of harvest—carried out on September 24th and 25th for this particular wine—the grapes stood out for their impressive concentration, aromatic precision, and natural finesse. In the cellar, a gentle but extended maceration process lasting over a month was employed, extracting structure and depth without compromising elegance. As a result, the 2020 vintage reveals itself as one of great character and complexity, holding considerable promise for graceful evolution over time.



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.



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