SAN POLO
MONTALCINO

Riserva 2012

BRUNELLO DI MONTALCINO DOCG



Grape varieties
Sangiovese 100%

Vineyard
The most historic vineyards of the estate

Altitude
450 metres (1,476 feet) above sea level

Exposure
South/Southwest

Soil characteristic
Rich in calcium and clay

Training system
Spurred cordon

Planting dates
1990/2000

Density
4,000/7,000 vines/hectare (1,618/2,832 vines/acre)

Yeld
3400 kg/hectare

Harvest
Grapes are hand harvested in small 17 kg crates on September 16th. Our Riserva is made with the very best grapes from the estate

Vinification
Soft crushing of the grapes after careful selection of the berries

Fermentation
In concrete tanks

Fermentation temperature
28-30°C (82-86°F)

Length of fermentation
20/22 days

Malolactic fermentation
In new medium-toasted 500/600 L tonneaux and 1000 L oak casks

Ageing
36 months in new medium-toasted 500/600 L tonneaux and 1000 L oak casks, 8 months in bottle.

Alcohol content	Total acidity	Residual sugars	Dry extract	pH
14.36 % Vol	5.6 g/l	0.5 g/l	32.1 g/l	3.5

After quite a harsh winter that also saw some heavy snowfall – advantageous for the accumulation of underground water reserves – the spring was relatively warm, in accordance with seasonal norms. The beginning of the growing season occurred around 10th - 20th April, in line with the average in the area. The summer was very hot with little rainfall, so in some cases the vineyards were pushed to the limit in terms of the proper development of the growing phase. The rainfall in late summer and early September restored the vines' balance and created the best conditions for the most important phase of ripening for Sangiovese. The grapes developed excellent properties, both from a health point of view and from the point of view of their analytical characteristics. The weather during September was good and very balanced: rainfall brought cool temperatures – especially at night – while the days were warm and sunny thereby fostering ideal ripening of the grapes.

Intense ruby red colour with garnet reflections. The nose expresses the typical aromas of violet and small red fruits followed by subtle hints of coffee. The wine is warm on the palate, with a dense and full-bodied texture. The finish is long and persistent, with soft and well-defined tannins

Food pairings should be on par with the importance of Brunello Riserva: traditional Florentine steak, dishes based on wild boar, lamb, suckling pig, wild game, and aged cheeses such as Parmigiano Reggiano, Pecorino, Provolone and Castelmagno.

San Polo S.a.r.l.
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