

Riserva 2015

BRUNELLO DI MONTALCINO DOCG



Grape varieties

Sangiovese 100%



Vineyard

The most historic vineyards of the estate

Exposure

South/Southwest

Training system

Spurred cordon

Density

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

Altitude

450 metres (1,476 feet) above sea level

Soil characteristic

Rich in calcium and clay

Planting dates

1990/2000

Yield

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

14.50 % Vol

Total acidity

6.0 g/l

Residual sugars

0.9 g/l

Dry extract

34.1 g/l

Free SO₂

29 mg/l

Total SO₂

79 mg/l

pH

3.57



One of the best vintages in the last twenty years. The entire growing cycle of the vine took place under the best possible conditions. A cold winter with frequent heavy rainfall and low temperatures gave way to a dry spring with slightly above average temperatures, enabling uniform budding and perfect flowering. Showers in the summer months were scarce but fortunately heavy, which made it possible to carry out sustainable and environmentally friendly pest and disease management. Hot, sunny days with excellent day-night temperature variations enabled the bunches to achieve ideal ripening by the end of September: the berries were perfectly healthy and acidity was high, despite elevated sugar concentration. The harvest of Sangiovese, which was completed by the end of the month, delivered perfectly healthy grapes with a very thick skin, a prerequisite for long macerations and for wines with great ageing potential.



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.ar.l.

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