SAN POLO
MONTALCINO

Riserva 2015

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	Free SO_2	Total SO_2	pH
14.50 % Vol	6.0 g/l	0.9 g/l	34.1 g/l	29 mg/l	79 mg/l	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.r.l.
Località Podernovi 161 – 53024 - Montalcino – Siena – Italia - Tel. 0577 835101
email: info@poggiosanpolo.com web: www.poggiosanpolo.com