



# SAN POLO

MONTALCINO

## Riserva 2018

BRUNELLO DI MONTALCINO DOCG

**Grape varieties**

Sangiovese 100%

**Vineyard**

San Polo, 8.00 hectares (20 acres)

**Exposure**

South-South/West

**Training system**

Spurred cordon

**Density**

4,000-7,000 vines/Ha (1,618-2,832 vines/ac)

**Harvest**

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

**Fermentation**

In 2500 L tapered Slavonian oak vats

**Length of fermentation**

20/22 days

**Ageing**

36 months in new medium toasted 500/600-litre tonneaux and 10HL oak casks, 8 months in bottle before it is released onto the market



Alcohol content	Total acidity	Residual sugars	Dry extract	pH
14.24% Vol	6.17 g/l	0.6 g/l	36.4 g/l	3.60

**Altitude**

450 m a.s.l. (1476 feet)

**Soil characteristic**

Rich in calcium and clay

**Planting dates**

1990-2000

**Yield**

34 hl/Ha

**Vinification**

After careful selection of the berries, soft crushing of the grapes

**Fermentation temperature**

28-30°C (82-86°F)

**Malolactic fermentation**

In new medium toasted 500/600-litre tonneaux and 10HL oak casks



The 2018 Vintage was characterized by a trend that can best be summarized in a single word: calm. The harvest started on 20th September and ended on 5th October. From the outset, nature took its time; due to a harsh winter, the season started with a slight delay compared to the norm, and vegetative growth in spring was slow and steady, thanks to cool temperatures and heavy rainfall in May and June. The hot but never scorching summer and excellent temperature ranges enabled the vines to continue their development in a very balanced manner. This calm trend was subsequently mirrored in the harvest, which was among the longest in recent years. Nature took its time, and we like to be guided by its rhythms, so we adapted by arranging a phased harvest, according to parcels and sometimes even harvesting grapes from the same plot separately, so as to wait for the perfect ripeness of the lovely grapes that this vintage has bestowed on us. The wines have undergone fermentation in the cellar, again with the same calm that typified the entire harvest, which we are certain will also characterize the ageing period. We will wait to taste them, albeit impatiently, but know that by respecting nature's rhythms we will appreciate them even more.



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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