



SAN POLO

MONTALCINO

Rosso di Montalcino 2008

DOC



Grape varieties

100% Sangiovese



Vineyard

San Polo

Exposure

South/Southeast

Training system

Spurred cordon

Density

7,000 vines/hectare (2,832 vines/acre)



Harvest

Grapes are hand harvested in small 17 kg crates during the last days of September

Fermentation

In concrete tanks

Length of fermentation

14/16 days

Ageing

12 months in lightly-toasted large barrels (2000 L and 4000 L). Bottle-aged before market release

Altitude

450 metres (1,476 feet) above sea level

Soil characteristic

Rich in calcium and clay

Planting dates

2000

Yield

4900 kg/hectare

Vinification

Soft pressing of the grapes after careful selection of the bunches

Fermentation temperature

28/30°C (82/86°F)

Malolactic fermentation

In large barrels - 2000 L and 4000 L



The 2008 harvest was carried out in ideal weather conditions. After a rather wet but not particularly cold winter, spring was quite normal, both in terms of temperatures and rainfall. Intervals of rain continued until mid-June, while higher temperatures in June and July alternated with cooler temperatures and further showers.



Complex ruby red color, limpid and brilliant. On the nose, scent of small fresh fruits and light morello cherry together with hints of blackberry and black cherries followed by a pleasant hint of vanilla. Good intensity and fragrance. On the palate it is warm, soft, with medium structure and balanced tannins. The wine is harmoniously dry, dynamic, and fresh with a good aromatic persistence.



violet



wild
strawberry



raspberry



jasmine



vanilla



Pairs best with typical Tuscan dishes of pure and straightforward flavours, like pasta and risotto with mushrooms or truffles, pork, grilled meat, and medium-aged cheeses.

Serve in large balloon glasses at around 18° C (64° F).

San Polo S.a.ar.l.

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