



SAN POLO

MONTALCINO

Rosso di Montalcino 2014

DOC



Grape varieties

100% Sangiovese



Vineyard

Vineyard Rossa and vineyard d'Oriente

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



An unusually warm winter encouraged early budding with a consequent high risk of frost damage. During spring, rain and relatively high temperatures seemed to provide ideal conditions for the proliferation of the spores that cause downy mildew. Rainfall continued until the beginning of September. The lack of light slowed the ripening process, cancelling out, day by day, the phenological properties accumulated during the month of May. Excellent exposure and constant breezes enabled the grapes to reach harvest time in good health and with ideal ripeness, giving rise to wines with distinct personality and elegance.



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.



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).



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