SAN POLO
MONTALCINO

Rosso di Montalcino 2016

DOC



Grape varieties
100% Sangiovese

Vineyard
Vineyard Rossa and vineyard d'Oriente

Altitude
430 - 450 metres (1,411 - 1,476 feet) above sea level

Exposure
South/Southeast

Soil characteristic
Rich in calcium and clay

Training system
Spurred cordon

Planting dates
2000

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

Yeld
4900 kg/hectare

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

Vinification
Soft pressing of the grapes after careful selection of the bunches

Fermentation
In concrete tanks

Fermentation temperature
28/30°C (82/86°F)

Length of fermentation
14/16 days

Malolactic fermentation
In large barrels - 2000 L and 4000 L

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

Alcohol content	Total acidity	Residual sugars	Dry extract	pH
14.23% Vol	5.4 g/l	0.5 g/l	28 g/l	3.5

The winter was not particularly cold, and spring arrived slightly earlier than usual, with temperatures slightly above average, giving the vines' shoots the opportunity to uniformly develop. The following weeks saw frequent rainfall, which allowed the land to build water reserves, alternating with periods of dry weather, enabling the vines to continue growing without any problems. The damp conditions during flowering led to the formation of bunches that were slightly more sparse than usual and with rather small berries, ideal preconditions for reaching harvest time with perfectly ripe and healthy grapes. However, the feature that will make vintage 2016 particularly memorable is the excellent temperature range that characterized the months of July, August and September, with sunny days and cool, breezy nights. We therefore reached the beginning of October with grapes that exhibited a superb combination of maturity, acidity and aromatic potential, perfect conditions for the production of wines with a distinct personality and a great balance of concentration, elegance and longevity; a perfect reflection of the production philosophy of San Polo.

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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