SAN POLO
MONTALCINO

Rosso di Montalcino 2017

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	Free SO_2	Total SO_2	pH
13.95% Vol	5.58 g/l	1 g/l	30.1 g/l	28 mg/l	83 mg/l	3.56

Difficult vintages are said to reveal the true potential of the best terroirs, and never has this been more true than in the 2017 vintage in Montalcino. The winter was mild and very dry, as was the spring. This led to budding about two weeks earlier than normal. The frost that hit the area in the middle of April caused enormous damage across much of Europe, but thanks to the location of San Polo's vineyards, with their southern exposure, 450-metre altitude and abundant air circulation, our vines suffered no damage. The summer that followed was marked by elevated temperatures and almost no rainfall, which created difficult conditions for the vines. Again, at this stage, we were able to appreciate the advantages of a particularly well-suited vine growing area, which treated us to daytime breezes and excellent day-night temperature variations, creating conditions that relieved the vines, which showed no symptoms of drought or heat-related stress. The rain that fell between the end of August and the beginning of September, not only restored the land's water reserves, but it also gave the final 'go ahead' for the most important stage in the ripening of Sangiovese, the last month before harvesting.

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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