SAN POLO
MONTALCINO

Rosso di Montalcino 2018

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
13.53% Vol	5.44 g/l	1.3 g/l	30.5 g/l	27 mg/l	60 mg/l	3.57

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.

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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