



SAN POLO

MONTALCINO

Rosso di Montalcino 2020

DOC



Grape varieties

100% Sangiovese



Vineyard

Montluc, 3 hectares (7.4 acres)

Exposure

South/South-East

Training system

Spurred cordon

Density

7,000 vines/Ha



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 40 and 80 hl big barrels, light toasted. Bottle-ageing before release on the market

Altitude

450 m a.s.l.

Soil characteristic

Rich in calcium and clay

Planting dates

2000

Yield

49 hl/Ha

Vinification

After careful selection of the bunches, soft pressing of the grapes

Fermentation temperature

28-30°C (82-86°F)

Malolactic fermentation

Carried out in 40 and 80 hl big barrels



Alcohol content	Total acidity	Residual sugars	pH
14%	5.36%	0.8 g/l	3.57



2020 vintage began with mild temperatures and a rather dry winter, leading to early budding. Snowfall episodes during spring, especially at the end of April, slowed the growth of the shoots, restoring temporal equilibrium for the subsequent phenological phases. In May, during flowering, the plants had well-developed leaf walls. The dry summer triggered a conservative development of the vines thanks to which they did not show symptoms of water and thermal stress. The harvest began at the end of August, with a sunny and dry climate.



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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