SAN POLO
MONTALCINO

Rosso di Montalcino 2020

DOC



Grape varieties
100% Sangiovese

Vineyard
Montluc, 3 hectares (7.4 acres)

Altitude
450 m a.s.l.

Exposure
South/South-East

Soil characteristic
Rich in calcium and clay

Training system
Spurred cordon

Planting dates
2000

Density
7,000 vines/Ha

Yeld
49 hl/Ha

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

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

Fermentation
In concrete tanks

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

Length of fermentation
14-16 days

Malolactic fermentation
Carried out in 40 and 80 hl big barrels

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

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

Following a mild and notably dry winter, the vines awoke earlier than usual, with budding beginning ahead of the seasonal norm.

This early start, however, was soon challenged by a sudden return of colder temperatures in the spring. Unseasonal weather conditions, including unexpected snowfall in April, caused a temporary slowdown in vegetative growth. Fortunately, the vines demonstrated remarkable resilience. As temperatures stabilized, growth resumed rapidly, culminating in a particularly vigorous and healthy flowering phase. The summer that followed was characterized by intense heat and a prolonged absence of rainfall. These dry conditions encouraged the vines to regulate their development with

balance and restraint, avoiding excesses and showing no signs of water stress or fatigue. This self-regulated pace of maturation ultimately contributed to the composure and balance of the fruit. By the time of harvest—carried out on September 24th and 25th for this particular wine—the grapes stood out for their impressive concentration, aromatic precision, and natural finesse. In the cellar, a gentle but extended maceration process lasting over a month was employed, extracting structure and depth without compromising elegance. As a result, the 2020 vintage reveals itself as one of great character and complexity, holding considerable promise for graceful evolution over time.

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).

San Polo S.a.r.l.
Località Podernovi 161 – 53024 - Montalcino – Siena – Italia - Tel. 0577 835101
email: info@poggiosanpolo.com web: www.poggiosanpolo.com