SAN POLO
MONTALCINO

Rosso di Montalcino 2021

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
14,16%	6,22%	1,8 g/l	34,6 g/l	3,51

2021 will be remembered as a vintage of character, dynamic, unpredictable. It began with a mild winter, which led to an early budding, and continued with a rainy and cool spring, characterized by particularly cold days which led to a slowdown in the shoots growth. Despite April exceptional drops in temperature, San Polo vines have suffered in a limited way, thanks to the position of the vineyards which, located on a hill at an altitude of 400-450 meters, enjoy a constant breeze that maintains the vines dry and healthy, avoiding the danger of frost. The prolonged absence of rainfall in the period from May to the first half of July favored flowering and fruit set. The pre-closing phase of the bunch was anticipated, resulting in the formation of more sparse bunches. The summer, dry and drought, ended with a rainfall at the end of August which brought, in just two days, approximately 80mm of water, a precious gift from nature that has brought the water balance back to optimal levels.

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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