SAN POLO
MONTALCINO

Rosso di Montalcino 2022

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
13.81% Vol	5.89 g/l	0.6 g/l	32.3 g/l	3.49

A year that will be remembered as hot and dry. Spring is characterized by a mild climate with little rainfall. Significant increase in temperatures, with peaks of up to 29°C-84,2°F, in the second half of May. Finally, towards the end of July and the beginning of August, the rains arrived for a total of 140 mm. A decisive event to overturn the outcome of a much-feared forecast for the vintage, favoring a drop in daytime temperatures and considerable night-time temperature excursions which in the following weeks allowed the plants to rebalance the parameters of the grapes. We were pleased to witness a general recovery in the vigor of the bunches which, after months of ho t and dry climatic conditions, quickly swelled, returning to dimensions more suited to Sangiovese, in this last phase of maturation. What was expected to be a difficult and qualitatively not excellent harvest, instead turned out to be a truly excellent harvest. We started the harvest on the 13th of September and finished on the 23rd of September. The grapes of the Vignamasso vineyard were harvested on the 20th of September.

We brought perfectly ripe grapes to the cellar, with thick and crunchy berries that will allow for good maceration.

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.ar.l.
Località Podernovi 161 – 53024 - Montalcino – Siena – Italia - Tel. 0577 835101
email: info@poggiosanpolo.com web: www.poggiosanpolo.com