



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)

Yield

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 hot 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.

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