



SAN POLO
MONTALCINO

Rosso di Montalcino 2023

DOC



Grape varieties

100% Sangiovese



Vineyard

Vineyard Rossa and vineyard d'Oriente

Exposure

South/Southeast

Training system

Spurred cordon

Density

7,000 vines/hectare (2,832 vines/acre)

Altitude

430 - 450 metres (1,411 - 1,476 feet)
above sea level

Soil characteristic

Rich in calcium and clay

Planting dates

2000

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 %	6.03 g/l	0.9 g/l	32.3 g/l	3.42



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