



SAN POLO  
MONTALCINO

## Amphora Vignamasso

TOSCANA IGT



**Grape varieties**

100% Sangiovese



**Vineyard**

Vigna del Masso

**Exposure**

West

**Training system**

Spurred cordon

**Density**

7000 vines/Ha



**Harvest**

Grapes are harvested by hand in small 17 kg crates during the second half of September

**Altitude**

450 mt a.s.l.

**Soil characteristic**

Rich in calcium and clay

**Planting dates**

2000

**Vinification**

Vinification with whole bunches in amphora with spontaneous fermentation and absence of pumping over and punching down. As soon as the tumultuous phase ended, the amphorae are filled with wine and the maceration is carried out with a submerged cap without external intervention.



**Ageing**

Ageing takes place in amphora on the skins (submerged cap) for four months. After racking, it ages in amphora for approximately 10 months prior to bottling.



Ruby red color, very lively and bright. It combines fresh and pleasant floral notes with hints of fruit such as wild strawberries, raspberry, and cherry, followed by lavender, licorice, and undergrowth. On the palate, a pleasant balance between youth and softness.



Perfect pairing with savory meats, such as rabbit, pigeon or guinea fowl, enhanced by the fresh notes of freshness given by vinification in amphora. Serve at 16-18 ° and uncork a couple of hours before serving.

San Polo S.a.ar.l.

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