



SAN POLO
MONTALCINO

Amphora Vignamasso 2021

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.



Alcohol content	Total acidity	Residual sugars	Dry extract	pH
14,34 %	5,88 g/l	1,3 g/l	34,3 g/l	3,54



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.



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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