SAN POLO
MONTALCINO

Vignavecchia 2013

BRUNELLO DI MONTALCINO DOCG



Grape varieties
Sangiovese 100%

Vineyard
Vignavecchia - 2 hectares (4.94 acres)

Altitude
420 metres (1,378 feet) above sea level

Exposure
West

Soil characteristic
Poor, mainly calcareous and sandy limestone composition

Training system
Spurred cordon

Planting dates
1988-1990

Density
4,000 vines/hectare (1,618 vines/acre)

Yeld
3400 kg/hectare

Harvest
Grapes are hand harvested in small 17 kg crates during the first October weeks

Vinification
Soft crushing of the grapes after careful selection of the berries

Fermentation
In 600 litres tonneaux

Fermentation temperature
28/30°C (82/86°F)

Length of fermentation
28/30 days

Malolactic fermentation
In 600 litres tonneaux

Ageing
30 months in lightly-toasted 600 litres tonneaux with thick staves. This is followed by at least 6 months of bottle ageing before its market release.

Alcohol content	Total acidity	Residual sugars	Dry extract	Free SO_2	Total SO_2	pH
14.3 % Vol	5.7 g/l	0.6 g/l	35.4 g/l	30 mg/l	87 mg/l	3.55

The number of clusters was ideal and not excessive. A cool, wet spring delayed flowering by a few days, thus delaying the expected harvest period by at least one week. An ideal summer that was hot but never scorching allowed veraison to proceed evenly and quickly. The bunches were sparse and well positioned and there was no need for thinning except in some areas of more vigorous than average growth. September began with abundant rainfall which cooled down the vineyards and replenished water reserves, thus enabling the Sangiovese grapes to achieve full ripeness. The beginning of the harvest, in the last few days of September, took place in ideal conditions. Fresh, almost cold nights allowed the grapes to reach the cellar at low temperatures, while the warm, sunny days enabled the later-ripening vineyards to ripen fully. This vintage was a bit 'old style', with a decidedly late-harvest compared to the norm in recent years. Even the wines are reminiscent of a more traditional style: acidity, finesse and elegance are the characteristics that this vintage will be remembered for, which is also perfectly suited to prolonged ageing.

Intense ruby red colour. The nose expresses notes of ripe red fruits, floral aromas of violets, forest undergrowth and finishes with pleasant hints of aromatic wood. In the mouth it is warm, with a dense texture and persistence. San Polo's Brunello Vignavecchia is perfect for long aging and improves in the bottle, thanks to the characteristics of the land it comes from.

The elegance and harmonious structure of this wine are excellent with red meats, wild game including fowl, more elaborate dishes, and even mushrooms and truffles. Excellent with cheeses such as Parmigiano Reggiano and Tuscan pecorino.

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