



SAN POLO  
MONTALCINO

## Vignavecchia 2015

BRUNELLO DI MONTALCINO DOCG



### Grape varieties

Sangiovese 100%



### Vineyard

Vignavecchia - 2 hectares (4.94 acres)

### Exposure

West

### Training system

Spurred cordon

### Density

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

### Altitude

420 metres (1,378 feet) above sea level

### Soil characteristic

Poor, mainly calcareous and sandy limestone composition

### Planting dates

1988-1990

### Yield

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 <sub>2</sub>	Total SO <sub>2</sub>	pH
14.7 % Vol	5.8 g/l	0.8 g/l	36.1 g/l	29 mg/l	82 mg/l	3.52



One of the best vintages in the last twenty years. The entire growing cycle of the vine took place under the best possible conditions. A cold winter with frequent heavy rainfall and low temperatures gave way to a dry spring with slightly above average temperatures, enabling uniform budding and perfect flowering. Showers in the summer months were scarce but fortunately heavy, which made it possible to carry out sustainable and environmentally friendly pest and disease management. Hot, sunny days with excellent day-night temperature variations enabled the bunches to achieve ideal ripening by the end of September: the berries were perfectly healthy and acidity was high, despite elevated sugar concentration. The harvest of Sangiovese, which was completed by the end of the month, delivered perfectly healthy grapes with a very thick skin, a prerequisite for long macerations and for wines with great ageing potential.



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.



San Polo S.a.ar.l.

Località Podernovi 161 – 53024 - Montalcino – Siena – Italia - Tel. 0577 835101

email: [info@poggiosanpolo.com](mailto:info@poggiosanpolo.com) web: [www.poggiosanpolo.com](http://www.poggiosanpolo.com)