SAN POLO
MONTALCINO

Vignavecchia 2017

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	pH
14.5%	6.19 g/l	2.2 g/l	34.7 g/l	3.57

Difficult vintages are said to reveal the true potential of the best terroirs, and never has this been more true than in the 2017 vintage in Montalcino. The winter was mild and very dry, as was the spring. This led to budding about two weeks earlier than normal. The frost that hit the area in the middle of April caused enormous damage across much of Europe, but thanks to the location of San Polo's vineyards, with their southern exposure, 450-metre altitude and abundant air circulation, our vines suffered no damage. The summer that followed was marked by elevated temperatures and almost no rainfall, which created difficult conditions for the vines. Again, at this stage, we were able to appreciate the advantages of a particularly well-suited vine growing area, which treated us to daytime breezes and excellent day-night temperature variations, creating conditions that relieved the vines, which showed no symptoms of drought or heat-related stress. The rain that fell between the end of August and the beginning of September, not only restored the land's water reserves, but it also gave the final 'go ahead' for the most important stage in the ripening of Sangiovese, the last month before harvesting.

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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