

420 metres (1,378 feet) above sea level

Soft crushing of the grapes after careful

Poor, mainly calcareous and sandy

Δltitude

Soil characteristic

Planting dates

1988-1990

Vinification

30 months in lightly-toasted 600 litres tonneaux with thick staves. This is followed by at least 6

36,5 g/l

3400 kg/hectare

limestone composition

selection of the berries

Fermentation temperature

28/30°C (82/86°F)

Malolactic fermentation

In 600 litres tonneaux

3.52

Vignavecchia 2019

BRUNELLO DI MONTALCINO DOCG



Grape varieties

Sangiovese 100%



Vineyard

Vignavecchia - 2 hectares (4.94 acres)

Exposur West

Training system
Spurred cordon

Density

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



Harves

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

6,19 g/l

Fermentation

In 600 litres tonneaux

Length of fermentation 28/30 days

Ageing

14,32%

Alcohol content Total acidity Residual sugars Dry extract pH

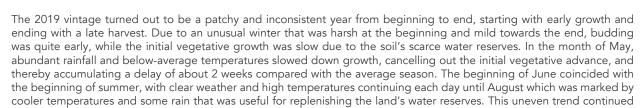
0,9 g/l

until the harvest, which turned out to be one of the latest in recent years.

months of bottle ageing before its market release.









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.

