



SAN POLO

MONTALCINO

Vignavecchia 2019

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)



Harvest

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

Fermentation

In 600 litres tonneaux

Length of fermentation

28/30 days

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.

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

Vinification

Soft crushing of the grapes after careful selection of the berries

Fermentation temperature

28/30°C (82/86°F)

Malolactic fermentation

In 600 litres tonneaux



Alcohol content	Total acidity	Residual sugars	Dry extract	pH
14,32%	6,19 g/l	0,9 g/l	36,5 g/l	3.52



The 2019 vintage turned out to be a patchy and inconsistent year from beginning to end, starting with early growth and ending with a late harvest. Due to an unusual winter that was harsh at the beginning and mild towards the end, budding was quite early, while the initial vegetative growth was slow due to the soil's scarce water reserves. In the month of May, abundant rainfall and below-average temperatures slowed down growth, cancelling out the initial vegetative advance, and thereby accumulating a delay of about 2 weeks compared with the average season. The beginning of June coincided with the beginning of summer, with clear weather and high temperatures continuing each day until August which was marked by cooler temperatures and some rain that was useful for replenishing the land's water reserves. This uneven trend continued until the harvest, which turned out to be one of the latest in recent years.



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.



raspberry



plum



wilted violet



rosemary



lavender



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 web: www.poggiosanpolo.com