SAN POLO
MONTALCINO

Vignavecchia 2020

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
14.17%	6.50 g/l	1.7 g/l	36.9 g/l	3.47

Following a mild and notably dry winter, the vines awoke earlier than usual, with budding beginning ahead of the seasonal norm.

This early start, however, was soon challenged by a sudden return of colder temperatures in the spring. Unseasonal weather conditions, including unexpected snowfall in April, caused a temporary slowdown in vegetative growth. Fortunately, the vines demonstrated remarkable resilience. As temperatures stabilized, growth resumed rapidly, culminating in a particularly vigorous and healthy flowering phase. The summer that followed was characterized by intense heat and a prolonged absence of rainfall. These dry conditions encouraged the vines to regulate their development with

balance and restraint, avoiding excesses and showing no signs of water stress or fatigue. This self-regulated pace of maturation ultimately contributed to the composure and balance of the fruit. By the time of harvest—carried out on September 24th and 25th for this particular wine—the grapes stood out for their impressive concentration, aromatic precision, and natural finesse. In the cellar, a gentle but extended maceration process lasting over a month was employed, extracting structure and depth without compromising elegance. As a result, the 2020 vintage reveals itself as one of great character and complexity, holding considerable promise for graceful evolution over time.

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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