



REGION: Tuscany

AREA: Montalcino, Siena

VINEYARD LOCATION: Vigna Nuova and Vigna Selva

ALTITUDE: 400/450 m a.s.l. (1312/1476 feet)

EXPOSURE: South-South/East and South/South-West

SOIL CHARACTERISTICS: Rich in calcium and clay

TRAINING SYSTEM: Spurred cordon

PLANTING DATES: 2000 - 2004

DENSITY OF THE VINEYARDS: 7,000 vines/Ha (2,832 vines/ac)

YIELD: 63 hl/Ha (2,520 litres/ac)

HARVEST: Grapes are hand-harvested in small 17 kg crates with careful selection of the bunches

VINIFICATION: Soft pressing of the grapes. Cryomaceration before fermentation

FERMENTATION: In truncated conical and refrigerated stainless steel tanks

FERMENTATION TEMPERATURE: 28-30°C (82-86°F)

LENGTH OF FERMENTATION: 5/6 days

MALOLACTIC FERMENTATION: In stainless steel tanks

AGEING: 10 months in stainless steel tanks, 4 months in bottle

---

ALCOHOL DEGREE: 13,5% Vol | TOTAL ACIDITY: 5,49 g/l | RESIDUAL SUGAR: 0,6 g/l | DRY EXTRACT: 28,7 g/l | PH: 3,48

---

**VINTAGE NOTE:** The 2023 vintage was marked by significant climatic challenges, yet concluded with an unexpected and rewarding balance. Winter and spring brought frequent rainfall, culminating in a particularly wet June that complicated vineyard management, especially due to the pressure of downy mildew. However, at San Polo, timely agronomic practices and a favorable altitude allowed for a steady and healthy production. The summer featured short but intense heatwaves, especially in July, followed by a gradual return to more stable and balanced weather conditions. From mid-August, with the onset of veraison, ripening progressed slowly and steadily, supported by dry, breezy days and remarkable diurnal temperature shifts. These conditions were particularly beneficial for Sangiovese, which reached full phenolic maturity by the end of September. The harvest took place under ideal circumstances, with mild temperatures and limited rainfall, including a light shower around mid-September. The resulting wines show remarkable balance and expressiveness, offering finesse, depth, and a clear territorial identity.

**TASTING NOTE:** Brilliant ruby red in color, with purplish glints. The bouquet is intense and persistent with fresh aromas of red cherries, violets, and blackcurrants, with spiced orange peel. Well-structured and balanced with satisfying tannins velvety texture and aromatic persistence. The nuances of forest fruits and cherries which are typical of the grape variety make it easy to drink, yet still intense and elegant.

**SERVICE:** Serve at a temperature of 16°C (60°F) uncorking the bottle shortly before consumption.

**FORMAT:** 750 ml

WINE SPECTATOR  
2016

90

JAMES SUCKLING  
6 TIMES

91+

WINE ENTHUSIAST  
2 TIMES

90