

Poggio San Polo

Rosso di Montalcino D.O.C.

HARVEST 2004

Grape Varieties: Sangiovese 100%

Production zone: Montalcino (Si)

Vineyards facing and altitude: South South-Est 450 metres a.s.l.

Training system: Cordone speronato

Average age of vines in production: 10 years

Harvest period: First days of October

Vinification: In steel tanks; 18/20 days of maceration at the controlled temperature of 28/30° C.

Ageing: 12 months in 225/228/500 lt. French barriques (Allier) with medium toast.

Bottle ageing: 3 months before the release on the market

Yearly production: 10.000 bottles of 0,750 lt.

Bottling: 30th March 2006

MAIN FEATURES:

Colour: Intense rubin red turning to garnet.

Bouquet: Net, with a rich varietal fruit.

Taste: Warm, armonic and well structured.

Serving temperature: 18° C.

Food matching: Meat with strong taste.

Alcohol content: 13,00%



SAN POLO

viticultori in montalcino