

# 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