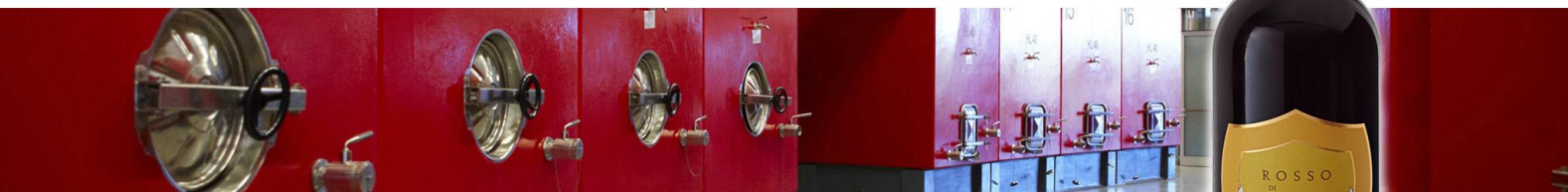




SAN POLO

ROSSO DI MONTALCINO 2016



Appellation: Rosso di Montalcino D.O.C.

Grape varieties: Sangiovese 100%

The territory: Montalcino

Vineyard location: Montluc, 3.00 hectares (7.4 acres)

Altitude: 450 metres (1,476 feet) above sea level

Exposure: South-South/East

Soil characteristic: Rich in calcium and clay

Training system: Spurred cordon

Planting dates: 2000

Density of the vineyards: 7,000 vines/Ha (2,832 vines/acre)

Yield: 49 hl/ha (19 hl/ac)

Vinification and ageing

Harvest: Grapes are hand harvested in small 17 kg crates during the last days of September

Vinification: After careful selection of the bunches, soft pressing of the grapes

Fermentation: In concrete tanks

Fermentation temperature: 28/30°C (82/86°F)

Length of fermentation: 14/16 days

Malolactic fermentation: in 20 and 40 hl big barrels

Ageing: 12 months in 20 and 40 hl big barrels, light toasted.

Bottle-ageing before release on the market

Analytical data

Alcohol content: 14.23% Vol

Total acidity: 5.4 g/l

Residual sugars: 0.5 g/l

Dry extract: 28 g/l

pH 3.5

Vintage characteristics

The winter was not particularly cold, and spring arrived slightly earlier than usual, with temperatures slightly above average, giving the vines' shoots the opportunity to develop in a balanced and uniform way. The following weeks saw frequent rainfall, which allowed the land to build water reserves, alternating with periods of dry weather, enabling the vines to continue growing without any problems. The damp conditions during flowering led to the formation of bunches that were slightly more sparse than usual and with rather small berries, ideal preconditions for reaching harvest time with perfectly ripe and healthy grapes.

However, the feature that will make vintage 2016 particularly memorable is the excellent temperature range that characterized the months of July, August and September, with sunny days and cool, breezy nights. We therefore reached the beginning of October with grapes that exhibited a superb combination of maturity, acidity and aromatic potential, perfect conditions for the production of wines with a distinct personality and a great balance of concentration, elegance and longevity; a perfect reflection of the production philosophy of San Polo.

Tasting notes

Bright and glossy ruby red in colour. On the nose it reveals aromas of small fresh berries and a trace of sour cherry, melded with hints of blackberries and black cherries, followed by a hint of vanilla. A fragrant wine with satisfying intensity. On the palate it is warm, smooth and a medium-bodied with finely-balanced tannins. Dry and sinewy yet fresh with a persistent, aromatic finish.

Food pairings

It naturally accompanies dishes that are typical of Tuscan cuisine with its bold, authentic flavours, such as pasta and risottos made with mushrooms or truffles, pork, grilled meats and medium-matured cheeses.

Serve in large glasses at 18°C (65°F) in large glasses.



750 ml