



# SAN POLO

MONTALCINO

## Brunello di Montalcino 2019

DOCG



### Grape varieties

Sangiovese 100%



### Vineyard

The most historic vineyards of the estate

### Exposure

Southeast/South/Southwest

### Training system

Spurred cordon

### Density

4,000/7,000 vines/hectare (1,618/2,832 vines/acre)

### Altitude

450 metres (1,476 feet) above sea level

### Soil characteristic

Rich in calcium and clay

### Planting dates

1990-2000

### Yield

3400 kg/hectare



### Harvest

Grapes are hand harvested in small 17 kg crates towards the end of September.

### Fermentation

In concrete tanks

### Length of fermentation

20/22 days

### Ageing

30 months in 1000 L, 2000 L and 4000 L oak casks. This is followed by at least 6 months ageing in the bottle before it is released onto the market.

### Vinification

Soft crushing of the grapes after careful selection of the berries

### Fermentation temperature

28/30°C (82/86°F)

### Malolactic fermentation

in oak casks



Alcohol content	Total acidity	Residual sugars	Dry extract	pH
14,30%	6,24 g/l	0,5 g/l	35,4 g/l	3,50



The 2019 vintage turned out to be a patchy and inconsistent year from beginning to end, starting with early growth and ending with a late harvest. Due to an unusual winter that was harsh at the beginning and mild towards the end, budding was quite early, while the initial vegetative growth was slow due to the soil's scarce water reserves. In the month of May, abundant rainfall and below-average temperatures slowed down growth, cancelling out the initial vegetative advance, and thereby accumulating a delay of about 2 weeks compared with the average season. The beginning of June coincided with the beginning of summer, with clear weather and high temperatures continuing each day until August which was marked by cooler temperatures and some rain that was useful for replenishing the land's water reserves. This uneven trend continued until the harvest, which turned out to be one of the latest in recent years.



Intense ruby red color with garnet reflections, clean and bright. The nose expresses the typical aromas of violet and small red fruits. There are hints of underbrush, aromatic wood, vanilla, and jam, followed by subtle notes of intense and persistent coffee. It is a warm wine in the mouth, with a dense and full-bodied texture. The finish is long, with well-defined tannins. Brunello di San Polo, thanks to the characteristics of the land from which it comes, withstands long aging and improves with time in the bottle.



The elegance and harmonious body of the wine allow combinations with very structured dishes such as red meats, feathered and furred game, possibly accompanied by mushrooms and truffles. Excellent with cheeses such as aged tome, Parmigiano Reggiano and Tuscan pecorino.



San Polo S.a.ar.l.

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