



# SAN POLO

MONTALCINO

## Rosso di Montalcino 2021

DOC



### Grape varieties

100% Sangiovese



### Vineyard

Vineyard Rossa and vineyard d'Oriente

### Altitude

430 - 450 metres (1,411 - 1,476 feet)  
above sea level

### Exposure

South/Southeast

### Soil characteristic

Rich in calcium and clay

### Training system

Spurred cordon

### Planting dates

2000

### Density

7,000 vines/hectare (2,832 vines/acre)

### Yield

4900 kg/hectare



### Harvest

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

### Vinification

Soft pressing of the grapes after careful selection of the bunches

### Fermentation

In concrete tanks

### Fermentation temperature

28/30°C (82/86°F)

### Length of fermentation

14/16 days

### Malolactic fermentation

In large barrels - 2000 L and 4000 L

### Ageing

12 months in lightly-toasted large barrels (2000 L and 4000 L). Bottle-aged before market release



| Alcohol content | Total acidity | Residual sugars | Dry extract | pH   |
|-----------------|---------------|-----------------|-------------|------|
| 14,16%          | 6,22%         | 1,8 g/l         | 34,6 g/l    | 3,51 |



2021 will be remembered as a vintage of character, dynamic, unpredictable. It began with a mild winter, which led to an early budding, and continued with a rainy and cool spring, characterized by particularly cold days which led to a slowdown in the shoots growth. Despite April exceptional drops in temperature, San Polo vines have suffered in a limited way, thanks to the position of the vineyards which, located on a hill at an altitude of 400-450 meters, enjoy a constant breeze that maintains the vines dry and healthy, avoiding the danger of frost. The prolonged absence of rainfall in the period from May to the first half of July favored flowering and fruit set. The pre-closing phase of the bunch was anticipated, resulting in the formation of more sparse bunches. The summer, dry and drought, ended with a rainfall at the end of August which brought, in just two days, approximately 80mm of water, a precious gift from nature that has brought the water balance back to optimal levels.



Complex ruby red color, limpid and brilliant. On the nose, scent of small fresh fruits and light morello cherry together with hints of blackberry and black cherries followed by a pleasant hint of vanilla. Good intensity and fragrance. On the palate it is warm, soft, with medium structure and balanced tannins. The wine is harmoniously dry, dynamic, and fresh with a good aromatic persistence.



Pairs best with typical Tuscan dishes of pure and straightforward flavours, like pasta and risotto with mushrooms or truffles, pork, grilled meat, and medium-aged cheeses.  
Serve in large balloon glasses at around 18° C (64° F).



San Polo S.a.ar.l.

Località Podernovi 161 – 53024 - Montalcino – Siena – Italia - Tel. 0577 835101

email: [info@poggiosanpolo.com](mailto:info@poggiosanpolo.com) web: [www.poggiosanpolo.com](http://www.poggiosanpolo.com)