



# SAN POLO

MONTALCINO

## Vignavecchia 2013

BRUNELLO DI MONTALCINO DOCG



### Grape varieties

Sangiovese 100%



### Vineyard

Vignavecchia - 2 hectares (4.94 acres)

### Exposure

West

### Training system

Spurred cordon

### Density

4,000 vines/hectare (1,618 vines/acre)



### Harvest

Grapes are hand harvested in small 17 kg crates during the first October weeks

### Fermentation

In 600 litres tonneaux

### Length of fermentation

28/30 days

### Ageing

30 months in lightly-toasted 600 litres tonneaux with thick staves. This is followed by at least 6 months of bottle ageing before its market release.

### Altitude

420 metres (1,378 feet) above sea level

### Soil characteristic

Poor, mainly calcareous and sandy limestone composition

### Planting dates

1988-1990

### Yield

3400 kg/hectare

### Vinification

Soft crushing of the grapes after careful selection of the berries

### Fermentation temperature

28/30°C (82/86°F)

### Malolactic fermentation

In 600 litres tonneaux



Alcohol content	Total acidity	Residual sugars	Dry extract	Free SO <sub>2</sub>	Total SO <sub>2</sub>	pH
14.3 % Vol	5.7 g/l	0.6 g/l	35.4 g/l	30 mg/l	87 mg/l	3.55



The number of clusters was ideal and not excessive. A cool, wet spring delayed flowering by a few days, thus delaying the expected harvest period by at least one week. An ideal summer that was hot but never scorching allowed veraison to proceed evenly and quickly. The bunches were sparse and well positioned and there was no need for thinning except in some areas of more vigorous than average growth. September began with abundant rainfall which cooled down the vineyards and replenished water reserves, thus enabling the Sangiovese grapes to achieve full ripeness. The beginning of the harvest, in the last few days of September, took place in ideal conditions. Fresh, almost cold nights allowed the grapes to reach the cellar at low temperatures, while the warm, sunny days enabled the later-ripening vineyards to ripen fully. This vintage was a bit 'old style', with a decidedly late-harvest compared to the norm in recent years. Even the wines are reminiscent of a more traditional style: acidity, finesse and elegance are the characteristics that this vintage will be remembered for, which is also perfectly suited to prolonged ageing.



Intense ruby red colour. The nose expresses notes of ripe red fruits, floral aromas of violets, forest undergrowth and finishes with pleasant hints of aromatic wood. In the mouth it is warm, with a dense texture and persistence. San Polo's Brunello Vignavecchia is perfect for long aging and improves in the bottle, thanks to the characteristics of the land it comes from.



The elegance and harmonious structure of this wine are excellent with red meats, wild game including fowl, more elaborate dishes, and even mushrooms and truffles. Excellent with cheeses such as Parmigiano Reggiano and Tuscan pecorino.

San Polo S.a.ar.l.

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