

San Polo,  
**Brunello di Montalcino Riserva 2015**  
Montalcino, Tuscany, Italy



**SAN POLO**  
MONTALCINO



Grape Varieties	<b>100% Sangiovese</b>
Winemaker	<b>Riccardo Fratton</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>1.7g/L</b>
Acidity	<b>6.25g/L</b>
Wine pH	<b>3.48</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Practising Organic, Vegan</b>

## PRODUCER

This property was purchased by Marilisa Allegrini in 2006. Marilisa has continued to invest heavily in the estate, and this investment is now evident in the ever-increasing quality of the wines. Situated in the eastern part of Montalcino, this estate covers 22 hectares of which 16 are under vine, and produces wines that are classic in style, but with a bit more weight than would be found to the north of the zone.

## VINEYARDS

Poggio San Polo's vineyards cover approximately nine hectares planted between 1990 and 2000. They are situated at an altitude of 450 metres above sea level, facing south-southwest, on chalky, clay soils. The average age of the vines are 5-15 years and they are spur-cordon trained with a density of 7,000 plants per hectare. The Brunello di Montalcino Riserva is made in exceptional vintages from the best grapes grown in the estate's oldest vineyards planted in 1990.

## VINTAGE

One of the best vintages in the last twenty years. The entire growing cycle of the vine took place under the best possible conditions. A cold winter with frequent heavy rainfall and low temperatures gave way to a dry spring with temperatures slightly above average, enabling uniform budburst and perfect flowering. Showers in the summer months were scarce but fortunately heavy, which made it possible to carry out sustainable and environmentally friendly pest and disease management. Hot, sunny days with excellent day to night temperature variations enabled the bunches to achieve ideal ripening by the end of September. The berries were perfectly healthy and acidity was high, despite elevated sugar concentration, with a very thick skin.

## VINIFICATION

Grapes were hand harvested in small 17 kg crates on September 16th. After careful selection of the berries (only the best of the whole estate goes into the Riserva), there was a gentle crushing. Fermentation occurred in concrete tanks at temperatures of 28 to 30° degrees for 22 days. Malolactic fermentation was carried out in new medium-toast 500-600 litre tonneaux and 10 hectolitre oak casks. The wine spent 36 months there and then spent 8 months in bottle before release.

## TASTING NOTES

Intense ruby red with garnet highlights. The characteristic aroma is pronounced, persistent, broad and ethereal. There are marked nuances of forest undergrowth, wood and spices and lighter notes of small red berries, a hint of vanilla and jammy fruit. The palate is dry and warm, with good tannic structure and flavours of plum, black cherry, aromatic wood, wilted rose and tobacco. The wine is robust, highly-structured and long-lasting, but at the same time elegant and balanced.