

San Polo,

**Brunello di Montalcino `Podernovi` 2016**

Montalcino, Tuscany, Italy



**SAN POLO**  
MONTALCINO



## 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

The Podernovi vineyard is a three hectare single vineyard site with excellent south-east exposition situated at 450 metres above sea level. Here, the vines planted in 1990, have found their perfect habitat with a soil rich in galestro and minerals, with a good presence of clay, giving grapes that are extremely concentrated.

## VINTAGE

After a somewhat mild Winter, Spring arrived earlier than usual with above average temperatures. The vine shoots had the opportunity to develop in a balanced, uniform way. Frequent rainfall allowed water reserves to build up while alternating periods of dry weather meant the growth continued without any problems. Some damp conditions at flowering meant bunches formed which were more sparse than usual with rather small berries. The resulting grapes at harvest time were perfectly ripe and healthy. The feature which makes 2016 particularly memorable however is the excellent temperature range.

## VINIFICATION

Harvest was carried out by hand. On arrival at the winery, the grapes were carefully sorted and then softly pressed. Fermentation took place in 25 hectolitre Slavonian oak vats at temperatures of up to 30°C for about 30 days. Malolactic fermentation took place in 40 hectolitre casks. The wine was aged for 30 months in lightly toasted 40 hectolitre casks. Finally, the wine rested in bottle for six months before release.

## TASTING NOTES

In the glass, this wine is ruby red with light garnet reflections. The nose is enticing with floral aromas of violet, cyclamen and jasmine, along with notes of fresh fruit and spices. On the palate, it is well balanced, with good structure, bright acidity and smooth tannins. Flavours of violet, plum, cherry and sweet spice. The finish is long and lingering

Grape Varieties	<b>100% Sangiovese</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>0.8g/L</b>
Acidity	<b>5.8g/L</b>
Wine pH	<b>3.5</b>
Bottle Sizes	<b>75cl</b>