

San Polo,

## Brunello di Montalcino `Vignavecchia` 2016

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>1.1g/L</b>
Acidity	<b>6.08g/L</b>
Wine pH	<b>3.55</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

This wine comes from the most prized plot of the San Polo estate: the two-hectare vineyard Vignavecchia in the Montalcino area. This west facing vineyard is located on a steep hill at 420 meters above sea level. The soil is poor, with a calcareous and sandy limestone composition. The Sangiovese vines were planted between 1988 and 1990 at a density of 4000 vines per hectare. The training system used is Spurred cordon.

### 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

Grapes were hand harvested in small 17 kg crates during the first weeks of October. After careful selection of the berries, the grapes were delicately crushed and fermented in 600 litres tonneaux at 28 - 30°C temperature for 28 - 30 days. After malolactic fermentation the wine was racked in lightly toasted 600 litres tonneaux where it aged for 30 months. The wine was then bottled and aged for at least 6 months before release.

### TASTING NOTES

Intense ruby red colour in the glass, with aromas of ripe, red fruit followed by violets and pleasing forest floor undertones. On the palate, the wine is structured, with robust, warm tannins and a very long finish with flavours of raspberry, wilted plum, rosemary and lavender. This vineyard give wines with a capacity for lengthy ageing and patient cellaring will enhance the wine's qualities.