

San Polo,

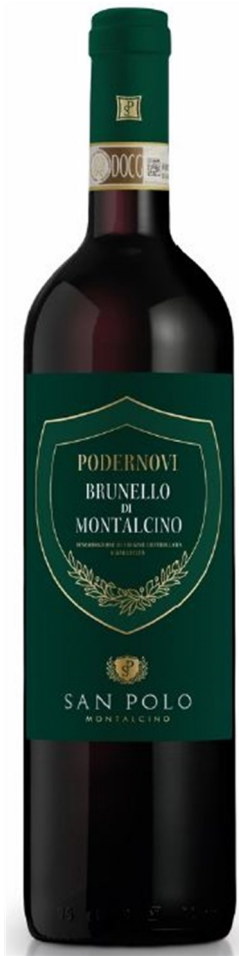
**Brunello di Montalcino `Podernovi` 2017**

**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

The winter and spring were mild and very dry. This led to an early bud-burst. A major frost in mid-April caused damage across much of Europe. Luckily, due to the location of San Polo's vineyards the vines suffered no damage. The summer saw high temperatures and no rainfall which created some challenges in the vineyard. Once again, the location of the vineyard became very important as excellent day to night temperature variations relieved the vines from the heat. A final rain near harvest restored the land's water reserves and was perfectly timed to assist the final stages of ripening for the Sangiovese grapes.

### 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%</b>
Residual Sugar	<b>1.7g/L</b>
Acidity	<b>6.13g/L</b>
Wine pH	<b>3.51</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Practising Organic, Vegan</b>