

San Polo,  
**Rosso di Montalcino 2021**  
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%</b>
Residual Sugar	<b>1.7g/L</b>
Acidity	<b>5.69g/L</b>
Wine pH	<b>3.59</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Organic, 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

The grapes for this Rosso di Montalcino come from three hectares of vineyard planted in 2000. The vineyards are situated at an altitude of 450 metres above sea level, facing south and south-east, with chalky clay soils. The vines are spur-cordon trained and planted at a density of 7,000 vines per hectare. Yields are on average 49 hectolitres per hectare.

## VINTAGE

The 2021 vintage began with a mild winter, causing early budding, and continued with a rainy and cool spring, which slowed the buds' growth. Despite the exceptional temperature drop in April, the vines were not hugely affected thanks to the vineyard's location, on a hillock at an altitude of 400-450 meters. The prolonged absence of rainfall from May until the first half of July, favoured flowering and fruit set. The dry summer months ended with a perturbation at the end of August, with two days of constant rain, as much as 80mm of water which brought the water balance back to optimal levels. The harvest began on September 23rd and ended on September 30th resulting in perfectly ripe and thick berries.

## VINIFICATION

The grapes were hand picked into 17 kilogram boxes. After careful selection of the bunches, gentle pressing occurred, followed by fermentation in concrete tanks, with maceration on the skins lasting around 14-16 days at 28-30°C. After malolactic fermentation, the wine was aged for 12 months in light-toasted, second-use French oak barriques (Allier) followed by a month of bottle ageing.

## TASTING NOTES

This Rosso di Montalcino is bright, clear ruby in colour, with aromas of fresh berries and a trace of sour cherry, melded with hints of blackberries and black cherries with a touch of vanilla. On the palate it is intense, smooth and medium-bodied with finely-balanced tannins. Dry and sinewy yet fresh with a long aromatic finish.