

San Polo,
Rosso di Montalcino 2022
Montalcino, Tuscany, Italy



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 are sourced from a three hectare, south and south-east facing vineyard, planted in 2000 on chalky clay soils, at an elevation of 450 metres. 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 2022 vintage saw a mild spring followed by a dry summer, with no rain for 40 consecutive days and extremely hot temperatures. The season was the hottest and driest in recent years, yet the vines demonstrated resilience and adaptability, producing ripe and balanced bunches with good concentration and acidity levels.

VINIFICATION

The grapes were hand picked and carefully sorted, before being gently pressed and fermented 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 lightly-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 touch of sour cherry, with hints of blackberries, black cherries and vanilla. On the palate it is smooth and medium-bodied with finely-balanced tannins. Dry and sinewy yet fresh with a long aromatic finish.

Grape Varieties	100% Sangiovese
Winemaker	Riccardo Fratton
Closure	Natural Cork
ABV	14%
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan