San Polo,

Brunello di Montalcino 2020

Montalcino, Tuscany, Italy

SAN POLO
MONTALCINO

Grape Varieties	**100% Sangiovese**
Winemaker	**Riccardo Fratton**
Closure	**Natural Cork**
ABV	**14.5%**

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 hail from approximately eight hectares of south-southwest facing vineyards planted between 1990 and 2000 on chalky, clay soils at an elevation of 450 metres. They are spur-cordon trained with a density of 4,000-7,000 vines per hectare.

VINTAGE

The 2020 vintage began with mild temperatures and a dry winter, leading to early budding, while spring snows slowed shoot growth. Fortunately, this restored the balance of the growing season and during May flowering, the vines were developing perfectly. The harvest began at the end of August, with a sunny and dry climate.

VINIFICATION

The grapes were hand picked at the end of September and sorted at the winery before being softly crushed. Fermentation took place in temperature-controlled concrete tanks for up to 22 days with temperatures reaching a maximum of 28-30°C. The wine was then aged for 30 months in a combination of 10, 20 and 40 hectolitre oak casks. This was followed by a period of at least six months in bottle before release.

TASTING NOTES

Intense ruby red with garnet hues, the nose is defined by aromas of violets and small red berries are followed by hints of vanilla, cedar and coffee. On the palate, it is full-bodied and warm with a densely-woven texture and robust tannins, while the finish is persistent and rounded.