



Poggio San Polo, Brunello di Montalcino 2011

PRODUCER

This property was purchased by Valpolicella producer, Marilisa Allegrini, in 2006. Marilisa has continued to invest heavily in the estate and has brought in winemaker Nicola Biasi to build on Poggio San Polo's already considerable reputation and impressive levels of quality.

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 wine come from vineyards covering approximately nine hectares, planted between 1990 and 2000. They are situated at an altitude of 450 metres above sea level, facing south-southwest on chalky, clay soils. They are spur-cordon trained with a density of 4,000-7,000 plants per hectare. Yields are 34 hectolitres per hectare.

VINTAGE

Vintage 2011 had a slow start with a cool spring and frequent showers. The lower than average temperatures for the time of year continued until July and up until this point, the vintage could easily have been considered a cool one. However, from mid-August through to the beginning of September, high pressure over the African continent brought temperatures well above 38°C (100°F). Fortunately at San Polo the vines were able to access sufficient water reserves to avoid stress. These conditions were completely different to the intense hot weather of 2003 and the overall cool weather in 2002: this vintage is more similar to vintage 2000, which started in a similar way, with generally lower temperatures followed by a short but intense increase in temperature during August.

VINIFICATION

The grapes were hand picked into 17 kilo crates. After gentle pressing, fermentation took place in temperature-controlled concrete tanks with temperatures reaching a maximum of 28-30°C, with a long maceration on the skins lasting 20-22 days. The wine was aged in new, medium-toasted, French oak tonneaux (500 litres) for a period of 24 months, followed by extended ageing in bottle.

TASTING NOTES

An intense ruby red with garnet hues. The typical 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.

PRESS AND AWARDS

AWARDS

GOLD - Sommelier Wine Awards 2016



VINTAGE INFORMATION

Vintage	2011
Region	Montalcino, Tuscany
Grape Varieties	100% Sangiovese
Winemaker	Riccardo Fratton
Features	Vegan, Vegetarian
Closure	Natural Cork
ABV	15%
Residual Sugar	1g/L
Acidity	5.5g/L
Wine pH	3.5
Bottle Sizes	75cl