

SAN POLO EXE **2013 Brunello di Montalcino – 6pk**

Appellation: Brunello di Montalcino D.O.C.G

Grape varieties: Sangiovese 100%

The territory: Montalcino

Vineyard location: San Polo and Montluc - approximately 9 hectares (22.2 acres)

Altitude: 450 metres (1,476 feet) above sea level

Exposure: South-South/West

Soil characteristic: Rich in calcium and clay

Training system: Spurred cordon

Planting dates: 1990-2000

Density of the vineyards: 4,000/7,000 vines/Ha (1,618/2,832 vines/acre)

Yield: 34 hl/ha (13 hl/ac)

Vinification and ageing

Harvest: Grapes are hand harvested in small 17 kg crates towards the end of September.

Vinification: After careful selection of the berries, soft crushing of the grapes

Fermentation: In concrete tanks

Fermentation temperature: 28/30°C (82/86°F)

Length of fermentation: 20/22 days

Malolactic fermentation: in 500 litres tonneaux

Ageing: 24 months, in partially new, partially second-passage French oak tonneaux, medium toasted. Lengthy bottle-ageing before release on the market

Analytical data

Alcohol content: 13.99% Vol

Total acidity: 6.15 g/l

Residual sugars: 0.6 g/l

Dry extract: 31 g/l

Free SO₂: 25 mg/l

Total SO₂: 118 mg/l

pH 3.40

Vintage characteristics

After quite a harsh winter that also saw some heavy snowfall – advantageous for the accumulation of underground water reserves – the spring was relatively warm, in accordance with seasonal norms. The beginning of the growing season occurred around 10th - 20th April, in line with the average in the area. The summer was very hot with little rainfall, so in some cases the vineyards were pushed to the limit in terms of the proper development of the growing phase. The rainfall in late summer and early September restored the vines' balance and created the best conditions for the most important phase of ripening for Sangiovese. The grapes developed excellent properties, both from a health point of view and from the point of view of their analytical characteristics. The weather during September was good and very balanced: rainfall brought cool temperatures – especially at night – while the days were warm and sunny thereby fostering ideal ripening of the grapes.

Vintage rating *****

Tasting notes

Intense ruby red in colour with garnet hues, clear and glossy.

The bouquet exhibits typical aromas of violets and small red berries. Subtle nuances of forest undergrowth, aromatic wood, a touch of vanilla and jammy mixed fruit then give way to subtle hints of coffee. This Brunello is intense, persistent, broad and heady. Full-bodied and warm on the palate, with a densely-woven texture and robust body, it has a persistent finish with well-rounded tannins. The particular features of the terroir at San Polo produce a Brunello with a capacity for lengthy ageing, while patient cellaring enhances the wine during ageing in the bottle.

Food pairings

The elegance and harmonious personality of this wine enables it to pair extremely well with highly-structured cuisine such as red meats and game, as well as with mushrooms and truffles. It is ideal with matured cheeses such as Parmigiano Reggiano and Tuscan pecorino.

Serve in large glasses at 18-20°C (65-68°F) to fully enjoy its aromas, opening the bottle two hours before drinking.

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San Polo Brunello di Montalcino 2013

Rated 92, Bruce Sanderson, Wine Spectator, June 15, 2018

"Verges on cherry liqueur flavors, along with plum, spice and chocolate notes. Modern in feel, with a direct approach, yet a firm, dense undertow. Lingering finish. Best from 2020 through 2032."