



POLIZIANO

MONTEPULCIANO,
CORTONA, MAREMMA.



POLIZIANO

Montepulciano, an area rich in history in the heart of Tuscany. A passion for nature and for wine. Here Poliziano was born, and over the years has grown with passion, professionalism, and determination following the most advanced techniques of viticulture and enology.

THE BEGINNING

Poliziano began in 1961 when Dino Carletti, moved by a romantic and passionate vision for his native land, acquired the first parcel of 22 hectares. The estate has grown over the years to 170 hectares of vineyards. Poliziano's name is a tribute to the humanist poet Angelo Ambrogini (1454-1494), nicknamed "Poliziano."

PROFESSIONALISM

Federico Carletti, son of Dino, after completing his studies in agriculture, took over the management of Poliziano in 1980. He immediately made his mark and reached a philosophical turning point by studying and working exclusively with proprietary grapes ("Estate Winery"). With a focus on quality viticulture, innovative yet respectful of the environment and tradition, it is possible to achieve from the high density planting of vines, a *Vino Nobile* of great substance and elegance.

QUALITY

Federico in pursuing quality and excellence in his wines has continually improved techniques both in the vineyards and in the cellar. In the 1990s, international varieties were planted, but at the same time the local variety par excellence, Sangiovese, which in the territory of Montepulciano is known as "Prugnolo Gentile," was studied and enhanced.

PRESENT AND FUTURE

Firm in his belief of the potentiality of the territory of Montepulciano, Federico, for over thirty years (and more than twenty years in Maremma and Cortona), has concentrated on coaxing the highest expression of this territory from his wines; allowing them to express both its tradition and authenticity. To this end he has dedicated himself to the production of "cru" of great renown.

THIRD GENERATION

The family passion for wine and the territory continues with Francesco and Maria Stella, who to date function as essential advisors to Federico, ready to interpret and face both current and future challenges.





IN THE VINEYARD

The search for excellence begins in the vineyard. From the planting to the harvest maximum care and attention are given: parcel management, increasingly directed toward an organic agriculture that protects the environment, and manual harvesting. Attentions that are aimed at obtaining the best phenolic ripening of the bunches and enhancing the terroir of each single vineyard.

IN THE CELLAR

Fiber optic grape sorting, manual for our Cru, selection of indigenous yeasts, vinification of individual parcels, refinement in different types of wood, these are the paths followed over the years in the pursuit of quality without compromise. In the end, producing a wine that is as natural as possible, elegant, refined, and reflects the qualities of our territory in its entirety.

THE WINES

Our wines evoke the tradition of the territory but also have the capacity to speak to the world. Theirs is a long history: born at the end of the sixties, they have been refined and they have evolved, always reflecting our objective of uncompromising quality. Each of our wines comes mainly from Sangiovese grapes, locally called by the historic name of Prugnolo Gentile.

MONTEPULCIANO: POLIZIANO

The area is 136 hectares of which:

- Vino Nobile di Montepulciano DOCG: 47 ha
(oldest denomination in Italy)
- Rosso di Montepulciano DOC: 58 ha
- Chianti Colli Senesi DOCG: 11 ha
- Other denominations: 20 ha

Altitude: 280 to 450 meters above sea level

A. *Production Area in Montepulciano*



Tuscany



Italy



POLIZIANO

~ *Asinone* ~

Vino Nobile di Montepulciano
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA





ROSSO DI MONTEPULCIANO DOC

Rosso di Montepulciano has been a D.O.C. since 1989 and can be produced by simply declassifying the grapes registered for Vino Nobile. At Poliziano, vice versa, an uncompromising choice was made: we selected the most suitable vineyards to obtain a young, fruity, and full-bodied wine.

WINE CARD

Rosso di Montepulciano Classification - DOC

First year of production: 1989

N. bottles produced on average: around 250,000

Variety: 80% Sangiovese - 20% Merlot

Vineyard area: 58 ha

Altitude: 280-350 m.s.l.m.

Exposure: Various

Type of soil: silty-clay in nature with a presence of stones

Plant density: 5,000-6,000 plants per hectare

Harvest method: manual with secondary selection by optical sorting

Vinification: fermentation in truncated, conical stainless steel vats at controlled temperatures with pressing and pump over techniques for a duration of 10-12 days

Aging: about 8 months; 20-40% of the product is aged in wood of varying size

Aging potential: 5-8 years



VINO NOBILE DI MONTEPULCIANO DOCG

To the Prugnolo Gentile grapes, which characterize the Montepulciano area, we dedicate the most attentive care because they express the full potential of a territory with a well-known viticulture vocation. The result is our Vino Nobile di Montepulciano, structured, enduring, with intense aromas that faithfully represent its Tuscan origins and the ancient bond between land, man, and culture.

WINE CARD

Classification of Vino Nobile di Montepulciano - DOCG

First year of production: 1968

N. bottles produced on average: 180,000-250,000

Variety: 85% Prugnolo Gentile - 15% Colorino, Canaiolo and Merlot

Vineyard area: 47 ha

Altitude: 300-450 m.s.l.m.

Exposure: Various

Type of soil: silty-clay in nature with a medium presence of stones

Plant density: 3,000 - 6,000 plants per hectare

Harvest method: manual with a secondary selection by optical sorting

Vinification: fermentation and maceration in truncated, conical stainless steel vats for a period of 15-20 days

Aging: about 14-16 months in wood barrels. Two thirds in barriques and tonneaux of French oak and a third in vats

Aging potential: 10 -15 years



“ASINONE”
VINO NOBILE DI MONTEPULCIANO
DOCG

After years of continual experimentation, we identified the best quality potential of our grapes in the “Asinone” vineyard. The Nobile “Asinone” represents the highest expression of our production and the most accomplished synthesis between tradition, territory, and enological innovation. Obtained from Sangiovese grapes, it expresses a recognizable style and a defined character, but also has wide-ranging appeal to international palates.

WINE CARD

Classification of Vino Nobile di Montepulciano - DOCG

First year of production: 1983 (born as a reserve)

N. bottles produced on average: about 25,000

Varieties: Best vintages 100% Sangiovese. Other vintages include about 10% of Colorino and Canaiolo

Vineyard surface: 12 ha. (5.5 hectares planted in 1963, 5 hectares in the 1990s and 1.5 hectares in 2017)

Altitude: 350-400 m.s.l.m.

Exposure: South / South-West

Type of land: silty-clay in nature with a presence of stones

Density of planting 3,300 vines per hectare in the old part and 5,200 in the new.

Harvest method: manual in crates with a secondary selection also by hand
Vinification: fermentation in stainless steel vats at a controlled temperature lasting 20-25 days

Aging: 16-18 months in French oak tonneaux

Aging potential: over 20 years



“LE CAGGIOLE” VINO NOBILE DI MONTEPULCIANO DOCG

Only tradition and knowledge can allow us to face the future: Vino NOBILE di Montepulciano “Le Caggiole” is reborn. An important work that led to the awareness of the very high quality yield of the “Le Caggiole” vineyard that, after being studied, cared for, and re-planted, has allowed the production of a great, elegant and refined Sangiovese.

WINE CARD

Classification of Vino Nobile di Montepulciano - DOCG

First production year: 2015 (previous production start 1988)

N. bottles produced on average: around 6,500

Variety: 100% Sangiovese

Vineyard area: 14 ha (only partly in production)

Altitude: 350 m.s.l.m.

Exposure: East

Type of land: tuffaceous rock of marine origin with a percentage of clay less than 15%

Plant density 5,000 plants per hectare

Harvest method: manual in crates with a secondary selection also by hand

Vinification: fermentation and maceration in truncated conical, stainless steel vats for a period of 18 to 22 days

Aging: 16-18 months in tonneaux of 500/600 liters of French oak

Aging potential: over 20 years



LE STANZE DEL POLIZIANO IGT

A great modern red, to which we gave the name Le Stanze, the title of an eminent work by the poet Angelo Ambrogini, nicknamed "Il Poliziano". Obtained from Cabernet Sauvignon and Merlot, Le Stanze is a classic "Bordeaux" blend, conceived in Tuscany which appeals also to international palates, emphasizing the value of the territory of Montepulciano and its potential in the production of great wines for aging.

WINE CARD

Tuscany Classification - IGT

First year of production: 1987

N. bottles produced on average: around 18,000

Varieties: 90% cabernet, remaining merlot

Vineyard area: 15 ha

Altitude: 250-350 m.s.l.m.

Exposure: Various

Type of soil: silty-clay in nature with a slight presence of stones

Plant density 5,000 plants per hectare

Harvest method: manual in crates with a secondary manual selection in cantina

Vinification: fermentation and maceration in conical stainless steel vats for a period of 20-25 days

Aging: 16 months in new French oak barrels

Aging potential: over 20 years



AMBRAE DEL POLIZIANO IGT

After having stopped planting white grapes in 1990, in recent years we have resumed the production of Chardonnay, Sauvignon Blanc, Roussanne and Malvasia clones and the new Ambrae label was born.

WINE CARD

Tuscany Classification - IGT

First year of production: 1993

N. bottles produced on average: around over 7.000

Varieties: 80% Chardonnay – 20% Sauvignon Blanc

Vineyard area: 2 ha

Altitude: 350 m.a.s.l.

Exposure: East

Type of soil: sandy clay

Plant density 4,500 plants per hectare

Harvest method: manual in crates

Vinification: fermentation in stainless steel vats at a controlled temperature (about 20°) using selected yeasts

Aging: 6 months in stainless steel followed by 3 months in the bottle

Aging potential: 3 years



VIN SANTO DI MONTEPULCIANO DOC

A wine traditionally offered by our families in Tuscany to welcome guests. Vin Santo di Montepulciano is dense and dark amber in color; opaque with golden hues. The bouquet is intense with hints of honey and vanilla, over a base of caramel. The taste is sweet, velvety, soft, and round, elegantly balanced thanks to a harmonious interplay of sugars, acidity and aromas: a meditation wine.

WINE CARD

Classification: Vin Santo di Montepulciano DOC

First year of production: 1995

Number of bottles produced on average: 2,000

Varieties: Malvasia 90-95%, Grechetto

Vineyard area: selection from various vineyards

Altitude: between 280 and 450 meters above sea level

Type of soil: silty-clay in nature with presence of stones

Harvest method: manual

Vinification and aging: Pressing of the grapes takes place in January after they have dried on reed mats in an attic room for around 4 months

Aging: The must is then put in small wood barrels, called caratelli, where it stays for a minimum of 7 years aging, along with the yeast starter or "madre," a precious "ingredient" jealously protected by each winery

Aging potential: 25 years

EXTRA VIRGIN OLIVE OIL

Organic

Tuscan olive-growing, a part of the landscape, a high quality product that has undergone a resurgence and new cultivation giving rise to the "organic" extra virgin olive oil from Poliziano. A production of few but precious bottles.



TECHNICAL CARD

Classification EXTRA VIRGIN OLIVE OIL - Organic

First year of production: From 2016 our Extra Virgin Olive Oil is certified Organic

N. bottles produced on average: 2,000-4,000 bottles

Variety: Leccino, moraiolo, frantoio

Average age of plants: over 30 years

Altitude: 300-450 m.s.l.m.

Type of soil: silty-clay in nature with medium presence of stones
Harvest method: manual

Hand-picked and crushed by the same evening at 26-27 ° C

Duration of the harvest: The olives are all harvested within two weeks, the various olives coming from different orchards which are then blended after a careful tasting. The oil is then bottled after light filtration

Characteristics: Bright green color with yellow highlights, fruity aroma, and intense and full-bodied flavor, characterized by ample vegetal notes of artichoke and black pepper and a finish of almond and spices



Tuscany



Italy

CORTONA: IN VIOLAS

7 hectares of which:
- Cortona DOC: 7 ha

Soil: clay loam (pliocene)

Altitude: 300 meters above sea level

B. *Production Area in Cortona*





IN VIOLAS DOC

The establishment of the Cortona Doc in 1999, the immediate affirmation as a suitable area for international vines, together with the friendship with the Aliotti Tommasi family - owner of optimal land - were the inspiring factors for the birth of Poliziano's enological project in Cortona. In 2006, convinced of the striking potential of Merlot cultivated in the Pliocene clay of Cortona, we began bottling In Violas.

WINE CARD

Cortona Merlot Classification - Doc

First year of production: 2004

N. bottles produced on average: 12,000 - 18,000

Variety 100% Merlot

Vineyard area: Approximately 7 ha

Altitude: 300-350 m.s.l.m.

Exposure: South-west

Soil type: clay loam (Pliocene clay) with good presence of stones
Plant density 5,600 vines per hectare

Harvest method: manual in crates with secondary sorting also by hand

Vinification: fermentation and maceration takes place in conical stainless steel vats for a period of 18-22 days

Aging: about 16-18 months in French oak barrels

Aging potential: 7 to 10 years



Tuscany



Italy

MAREMMA: LOHSA

The Vineyard area is 27 hectares of which:

- Morellino di Scansano DOCG: 18 ha
- Maremma Toscana DOC: 9 ha

Soil: sloping terrain with a very rich presence of stones (marl and sandstone)

Altitude: 100 meters above sea level

C. Production Area in Maremma, Tuscany





LOHSA

TERRE DEL POLIZIANO

MANDRONE
DI LOHSA

MAREMMA TOSCANA
DENOMINAZIONE DI ORIGINE CONTROLLATA

ROSSO



MORELLINO DI SCANSANO DOCG

A wine that knows how to be hot and intense, Morellino is a reflection of a sultry terrain close to the sea, but at the same time conquers with its satisfying and pleasurable nature, fully expressing its versatility.

WINE CARD

Classification Morellino di Scansano - DOCG

First year of production: 1998

N. bottles produced on average: about 60,000 bottles

Varieties: 85% Sangiovese - 15% Cilieggiolo

Vineyard area: 18 ha.

Altitude: 100 m.s.l.m.

Exposure: south / south - west

Type of land: slopes, with a very rich presence of skeleton (marl and sandstone)

Plant Density: 3000 vines per hectare in old plants - 6,000 in new ones

Harvest method: manual

Vinification: fermentation and maceration take place in the winery in Magliano in Tuscany in stainless steel tanks for a period of 15-20 days

Aging: the wine is refined partly in wood and partly in the tank

Aging potential: 5 years



“MANDRONE DI LOHSA”
MAREMMA TUSCAN CABERNET
DOC

Powerful and elegant at the same time, soft but structured, Mandrone di Lohsa is a wine obtained mainly from Cabernet Sauvignon, but with small yet decisive additions of Petit Verdot and Carignano. These varieties are essential to give the Mandrone its distinctly Mediterranean character of sun and spice which makes it unique and recognizable.

WINE CARD

Classification: Maremma Toscana Cabernet - DOC

First year of production: 2001

N. bottles produced on average: about 15,000 bottles

Variety: 85% Cabernet Sauvignon, 15% Petit Verdot and Carignano

Vineyard area: 9 ha

Altitude: 100 m.s.l.m.

Exposure: south / south - west

Type of soil: slopes, with a very rich presence of stones (marl and sandstone)

Plant density 6,000 plants per hectare

Harvest method: manual in crates with a secondary selection also by hand

Vinification: fermentation and maceration takes place in conical stainless steel vats for a period of 20-25 days

Aging: the wine is aged for 18 months in new barriques of French oak

Aging potential: over 15 years







EXPERIENCE

The growing number of clients and visitors who want to understand the quality and excellence of wine has led Poliziano to develop more activities centered in the territory over the years. Situated among the rolling hills of Montepulciano, the pearl of the sixteenth century and once the papal city and strategic center for the Medici. Here we invite you to experience an incomparable level of hospitality, taste and beauty.

TASTINGS AND WINE TOURS

The Carletti family and its excellent staff will welcome you and share with you their passion for the territory. Let yourself be guided through the vineyards and the cellar. Follow the path of the wine from harvest to refinement through our historic cellar. Finally you can relax by tasting the selection of our best wines in the renovated Angelo Ambrogini room immersed in the vineyards at the base of the splendid village of Montepulciano.

ASINONE WINE CLUB

On a sunny hill of natural clay, facing southwest, lie the 12 hectares of the Asinone vineyard, 5,5 of which are over fifty years old. The nickname "Asinone" derives from the characteristic shape of the vineyard which has the form of a donkey's back. The wine produced from its grapes, almost exclusively Sangiovese, has captivated such a large group of admirers, for its decisive and refined character, that in 2015 Poliziano created a wine club in its honor.

OUR WINE SHOP

Inside the historic walls of the city of Montepulciano, in Via del Poliziano, in the building that was once home to the famous poet, you can visit our new luxurious wine shop, The Rooms of Poliziano. In an inviting and elegant location you will discover a large selection of our products in differing formats.



POLIZIANO

2

POLIZIANO



THE VILLA

Far from the bustle and confusion of daily life, lies a refuge in the splendid countryside of Montepulciano. Peacefully situated among the estate's vineyards is Villa "La Fornace". Recently renovated and equipped with modern comforts, here you can fully appreciate the Poliziano Experience. Poliziano would be pleased to host his most loyal customers and collaborators who would like to know and experience the winery more intimately.



CONTACTS



ADDRESS

Az. Agr. Poliziano
Via Fontago, 1
53040 Montepulciano Stazione
Siena - Italia
Phone: (+39) 0578738171
info@carlettipoliziano.com

FOR TOURS AND TASTINGS
booking@carlettipoliziano.com

www.carlettipoliziano.com



CAMPAIGN FINANCED ACCORDING
TO EU REGULATION N. 1308/13

