



POLIZIANO

The true taste of Tuscany



www.carlettipoliziano.com

History



- Poliziano began in **1961** when **Dino Carletti** acquired the first parcel of **22 hectares**.
- **Federico Carletti**, son of Dino, **took over the management of Poliziano in 1980** and the estate has grown over the years to **170 hectares of vineyards**.



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

THE NAME...



Poliziano's name is a tribute to Angelo Ambrogini (14 July 1454 – 24 September 1494), commonly known by his nickname Poliziano. He was an Italian classical scholar and poet of the Florentine Renaissance.

-His nickname, Poliziano, by which he is identified to the present day, was derived from the **Latin name of his birthplace, Montepulciano (Mons Politianus).**

The vineyards

- The **pursuit of excellence** starts with grapes grown on our own estate

-The care and cultivation is done **manually**

- The cultivation is **strictly organic**, although not yet certified.

- Great respect for the territory.



Where we are.

Italy



Tuscany



A. *Montepulciano Vineyards*



B. *Cortona Vineyards*



C. *Maremma Toscana Vineyards*



Montepulciano:

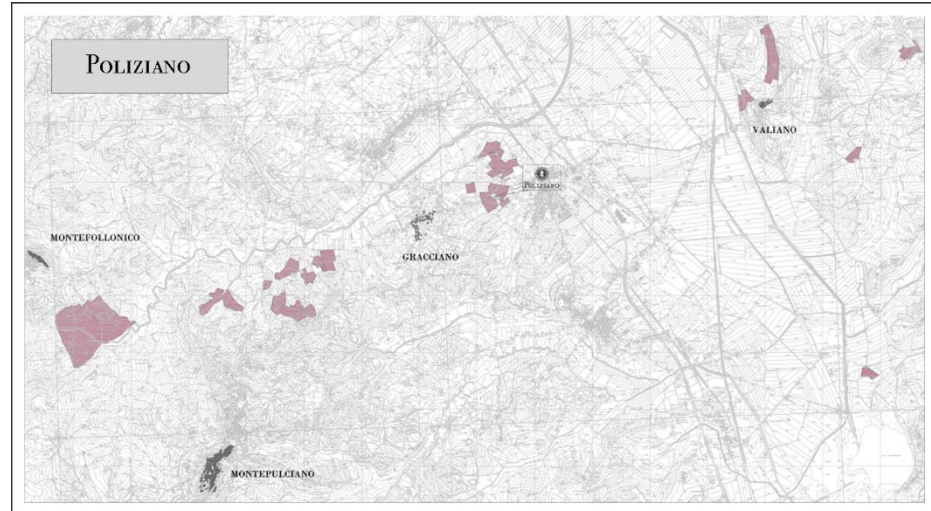


POLIZIANO

TOTAL ESTATE: 136 ha

ALTITUDE: 280 to 450 meters above sea level

PLANT DENSITY : 3500 to 6000 plants per hectare



Cortona:



IN VIOLAS

TOTAL ESTATE: 7 ha

ALTITUDE: 300 m.a.s.l

PLANT DENSITY: 5600 per hectare



Maremma:



LOHSA

TOTAL ESTATE: 27ha

ALTITUDE: 100 m.a.s.l.

PLANT DENSITY: 3000 to 6000 plants per hectare



Selection leads to Quality

- Improvement of techniques both in the vineyards and in the cellar.
- **The first selection of the grapes takes place with a harvest done by hand.**
- **The second takes place in the cellar with a fiber optic selection for most of the wines and a manual selection for our Cru.**



- **The vinification** takes place in individual, truncated cone-shaped vats with **indigenous yeasts**
- **Temperatures around 26°C.**



-Refinement happens in wood barrels of varying size and type (Barrique, Tonneaux, as well as barrels).
-We are using less new oak

- The aging cellar was built in 2005 with strict humidity and temperature control.



POLIZIANO EXPERIENCE

- Follow the path of the wine from harvest to refinement through our historic cellar.
- 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.



- The Carletti family and its excellent staff will welcome you and share with you their passion for the territory.
- Every year we welcome more than 10.000 visitors

Latest investments...

- 2017 – WINE SHOP IN THE HISTORIC CENTRE



In Via del Poliziano, in the building that was once **the homonymous poet's house**, you can visit the **new Le Stanze del Poliziano wine shop**



- **2018 – OUR VILLA IN THE
SPLENDID COUNTRYSIDE
OF MONTEPULCIANO**

**-Recently renovated and
equipped with modern comforts,
here you can fully appreciate the
Poliziano Experience.**

**- Poliziano would be
pleased to host our most
loyal customers and
collaborators who would
like to know and
experience the winery
more intimately.**



MORELLINO DI SCANSANO DOCG



CLASSIFICATION: Morellino di Scansano DOCG

FIRST YEAR OF PRODUCTION: 1998

AVERAGE BOTTLE PRODUCTION: about 60.000

VARIETY: 85% Sangiovese – 15% Ciliegolo

HARVEST METHOD: Manual

FERMENTATION: fermentation takes place in the winery in Magliano in Tuscany in stainless steel tanks for a period of 15-20 days

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

AGEING POTENTIAL: 5 years

ROSSO DI MONTEPULCIANO



CLASSIFICATION: Rosso di Montepulciano DOC

FIRST YEAR OF PRODUCTION: 1989

AVERAGE BOTTLE PRODUCTION: about 250.000

VARIETY: Sangiovese (Prugnolo Gentile) 80% – Merlot (max 20%)

HARVEST METHOD: Manual with a secondary selection by optical sorting

FERMENTATION: 10 to 12 days in conical stainless steel vats at controlled temperature

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

AGEING POTENTIAL: 5-8 years

VINO NOBILE DOCG



CLASSIFICATION: Vino Nobile di Montepulciano DOCG

FIRST YEAR OF PRODUCTION: 1968

AVERAGE BOTTLE PRODUCTION: 180,000 – 250,000

VARIETY: Sangiovese (Prugnolo Gentile) 85% - Colorino, Canaiolo and Merlot 15%

HARVEST METHOD: Manual with a secondary selection by optical sorting

FERMENTATION: 18 to 22 days in truncated conical stainless steel vats at controlled temperature

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

AGEING POTENTIAL: 10-15 years

VINO NOBILE ASINONE DOCG



CLASSIFICATION: Vino Nobile di Montepulciano DOCG

FIRST YEAR OF PRODUCTION: 1983(born as a reserve)

AVERAGE BOTTLE PRODUCTION: About 25.000

VARIETY: Best Vintages 100% Sangiovese (Prugnolo Gentile), other vintages include about 10% of Colorino and Canaiolo

HARVEST METHOD: Manual in crates with a secondary selection also by hand

FERMENTATION: 20 to 25 days in stainless steel vats at a controlled temperature

REFINEMENT: 16-18 months in French oak tonneaux.

AGEING POTENTIAL: over 20 years

~ Asinone ~



- 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.**

VINO NOBILE LE CAGGIOLE DOCG



CLASSIFICATION: Vino Nobile di Montepulciano – DOCG

FIRST YEAR OF PRODUCTION: 2015– (previous production start 1988)

AVERAGE BOTTLE PRODUCTION: around 6.500

VARIETY: 100% Sangiovese

HARVEST METHOD: Manual in crates with a secondary selection also by hand

FERMENTATION: 18 to 22 in truncated conical, stainless steel vats

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

AGEING POTENTIAL: over 20 years

The studied selection of the rootstocks and clones of Sangiovese, the plantings, and the type of soil and environment give the wine a refined and soft feel with appealing sapidity and delicate tannins on the palate.



LE STANZE TOSCANA IGT



FIRST YEAR OF PRODUCTION: 1987

AVERAGE BOTTLE PRODUCTION: about 15.000

VARIETY: 90% Cabernet Sauvignon, remaining Merlot

HARVEST METHOD: Manual in crates with a secondary manual selection in cantina

FERMENTATION: 20 to 25 days in temperature controlled stainless steel vats

REFINEMENT: 16 months in new French oak barrels

AGEING POTENTIAL: over 20 years

IN VIOLAS CORTONA DOC



IN VIOLAS



CLASSIFICATION: Cortona DOC

FIRST YEAR OF PRODUCTION:
2004

AVERAGE BOTTLE PRODUCTION:
12.000-18.000

VARIETY: Merlot 100%

HARVEST METHOD: Manual in
crates with secondary sorting also by
hand

FERMENTATION: 18 to 22 days in
conical stainless steel vats

REFINEMENT: 16-18 months French
oak barrels

AGEING POTENTIAL: 7-10 years



LOHSA

LOHSA AREA

Total surface: **27 hectares**
18 hectares for Morellino di Scansano Doc
9 hectares for IGT Maremma
(Mandrone di Lohsa)



MANDRONE DI LOHSA DOC



CLASSIFICATION: Maremma Toscana Cabernet DOC

FIRST YEAR OF PRODUCTION: 2001

AVERAGE BOTTLE PRODUCTION: about 10.000/15.000

VARIETY: 85% Cabernet Sauvignon-15%Petit verdot Carignano

HARVEST METHOD: Manual in crates with a secondary selection also by hand

FERMENTATION: 20-25 days in conical stainless steel vats

REFINEMENT: 18 months in new French oak Barriques

AGEING POTENTIAL: over 15 years

THE LOHSA VINEYARDS

DIFFERENT TERROIR

SAME DEDICATION



EXTRA VIRGIN OLIVE OIL - *Organic*



CLASSIFICATION: EXTRA VIRGIN OLIVE OIL – Organic

FIRST YEAR OF PRODUCTION: From 2016 our Extra Virgin Olive Oil is certified Organic..

AVERAGE BOTTLE PRODUCTION: 2.000- 4.000 bottles

VARIETY: Leccino, moraiolo, frantoio.

HARVEST METHOD: Manual

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.



~ Asinone ~
Vino Nobile di Montepulciano
DOCG
2015

WINEENTHUSIAST 94^{pts}

94^{pts}

JAMESSUCKLING.COM 92^{pts}

Doctor Wine 97^{pts}

IVINI di VESCONELLI 2019 **3 stars**
SUPER TRO STELLE

vita e **TTTT**



Vino Nobile di Montepulciano
DOCG
2015

JAMESSUCKLING.COM 92^{pts}

92^{pts}

WINEENTHUSIAST 92^{pts}

Wine Spectator 91^{pts}

Doctor Wine 93^{pts}



Le Stanze del Poliziano
IGT
2016

JAMESSUCKLING.COM 95^{pts}



In Violas
Cortona Merlot
DOC

2015

JAMESSUCKLING.COM 91^{pts}

Wine Spectator 92^{pts}



Rosso di Montepulciano
DOC
2016

JAMESSUCKLING.COM 91^{pts}



Le Caggiole
Vino Nobile di Montepulciano
DOCG
2015

Doctor Wine 98^{pts}

Gambero Rosso 2019 **trebicchieri**

93^{pts}

BIBENDA **5 Grappoli**

VINO FINEGGIATO **97+**



POLIZIANO



Mandrone di Lohsa -
Maremma Toscana
DOC

2015

JAMESSUCKLING.COM 93^{pts}

Wine Spectator 92^{pts}