



POLIZIANO "IN VIOLAS" MERLOT CORTONA DOC

POLIZIANO



WINE STORY

Looking for new areas to expand wine production in different directions, Poliziano became interested in Cortona, in the Val di Chiana about 15 miles (25 km) northeast of Montepulciano. The Cortona DOC, established in 1999, promotes various nontraditional grape varieties, and in 2006, Poliziano began a new enological project there. Seeing great potential for Merlot cultivated in the Pliocene clays of Cortona, the winery began producing In Violas, a 100% Merlot wine. In Violas is the name of an elegaic poem by Angelo Poliziano, a renowned Montepulciano-born Renaissance writer and scholar.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Commune of Cortona
ELEVATION:	300-350 meters
SOILS:	Clay loam with an abundance of embedded fossils
TRAINING SYSTEM:	Guyot and spur-pruned cordon (cordone speronato)
FARMING PRACTICES:	Sustainable
AGE OF VINES:	20 years (planted 1998)
YIELD:	5,000 kg per hectare
GRAPES:	100% Merlot
TYPE OF YEAST:	Cultured from yeast selected in the vineyard
POST-FERMENTATION PROCEDURES:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes, in barriques or 6,000- to 8,000-liter French oak vats
FILTRATION:	Filtration with 5-micron polypropylene cartridges
AGING CONTAINER:	225-liter French oak barriques; 40% new, 60% second passage
AGING TIME:	16-18 months
BOTTLE AGING TIME:	6 months
PRODUCTION:	12,000 bottles per year
VEGAN:	Yes

PRODUCER PROFILE

Winery Owner(s):

Federico Carletti

Winemaker:

Federico Carletti

Winery Founded:

1961

Region:

Tuscany

TECHNICAL DATA

ALCOHOL:	14.50%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:	< 1 g/l	EXTRACT:	30 g/l