



POLIZIANO

POLIZIANO "LE CAGGIOLE" VINO NOBILE DI MONTEPULCIANO DOCG



WINE STORY

In 1986 Poliziano purchased the Caggiole vineyard which is comprised of 14 hectares and divided into three parcels. The ability of the vineyard to produce a very high-quality wine was apparent from the onset and in 1988 the first vintage of Nobile Caggiole was produced. In 1995 the winery stopped production of Caggiole to focus on Vino Nobile di Montepulciano Asinone. The winery decided to reintroduce Vino Nobile di Montepulciano DOCG Il Caggiole with the 2015 vintage, a 100% Sangiovese of great elegance.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Montepulciano
ELEVATION:	350 meters
SOILS:	Volcanic rock with less than 15% clay
TRAINING SYSTEM:	Spur-pruned cordon (cordone speronato)
FARMING PRACTICES:	Practicing Organic
AGE OF VINES:	10 - 20 years old
YIELD:	55 hl per hectare
GRAPES:	100% Sangiovese
TYPE OF YEAST:	Natural
POST-FERMENTATION PROCEDURES:	16 - 18 months in French oak tonneaux of 500L
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Lightly filtered before bottling
AGING CONTAINER:	Tonneaux of 500L (1/3 each new, one year old and two years old)
AGING TIME:	16 months
BOTTLE AGING TIME:	12 months
PRODUCTION:	6,000 bottles
VEGAN:	Yes

PRODUCER PROFILE

Winery Owner(s):
 Federico Carletti
 Winemaker:
 Federico Carletti
 Winery Founded:
 1961
 Region:
 Tuscany

TECHNICAL DATA

ALCOHOL:	14.5%	TOTAL ACIDITY:	5.8 g/l
RESIDUAL SUGAR:		EXTRACT:	27.8 g/l