



POLIZIANO

POLIZIANO ROSSO DI MONTEPULCIANO DOC TOSCANA



PRODUCER PROFILE

Winery Owner(s):
Federico Carletti / Francesco &
Maria Stella Carletti
Winemaker:
Maria Stella Carletti
Winery Founded:
1961
Region:
Tuscany

WINE STORY

Rosso di Montepulciano Toscana is a simpler version of Vino Nobile, intended for earlier consumption, lighter foods, and everyday drinking. Poliziano has dedicated some of its vineyards specifically for the Rosso, working to produce grapes that are best suited for producing a young, fruity wine, full bodied but not overly tannic. It is made from 80% Prugnolo Gentile (Sangiovese) grapes, supported by Merlot. The Rosso is the foundation wine of the Poliziano lineup.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Commune of Montepulciano
ELEVATION:	280-350 meters
SOILS:	Clay and silt with some embedded fossils
TRAINING SYSTEM:	Guyot and spur-pruned cordon (cordone speronato)
FARMING PRACTICES:	Sustainable
AGE OF VINES:	3-53 years (planted 1965-2015)
YIELD:	7,000 kg per hectare
GRAPES:	100% Sangiovese (2023 vintage)
TYPE OF YEAST:	Cultured
FERMENTATION:	Selection of grapes by optical sorter
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes, in large cement tanks
FILTRATION:	Filtration with 3-micron polypropylene cartridges
AGING CONTAINER:	50% in 3,500- to 6,000-liter French oak casks; 50% in 185,000- to 290,000-liter cement tanks
AGING TIME:	10 months
BOTTLE AGING TIME:	2-4 months
PRODUCTION:	250,000 bottles per year
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	13.50%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:	< 1 g/l	EXTRACT:	27 g/l