



POLIZIANO

POLIZIANO VINO NOBILE DI MONTEPULCIANO ASINONE DOCG TOSCANA



PRODUCER PROFILE

Winery Owner(s):

Federico Carletti / Francesco &

Maria Stella Carletti

Winemaker:

Maria Stella Carletti

Winery Founded:

1961

Region:

Tuscany

WINE STORY

The Vino Nobile di Montepulciano from the Asinone vineyard is the flagship wine of Poliziano. After years of continual experimentation, this particular vineyard was identified as the one with the best quality potential. Asinone is well ventilated and has poor soil that gives the Sangiovese just the right vigor. Though Vino Nobile requires only 70% Sangiovese in the blend, this wine uses 95% to showcase the excellence of the Prugnolo Gentile (Sangiovese) from this vineyard.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Commune of Montepulciano
ELEVATION:	380-400 meters
SOILS:	Clay and silt with embedded fossils
TRAINING SYSTEM:	Guyot and spur-pruned cordon (cordone speronato)
FARMING PRACTICES:	Sustainable
AGE OF VINES:	3-53 years (planted 1965-2015)
YIELD:	3,000 kg per hectare
GRAPES:	95% Sangiovese, 5% Canaiolo and Merlot
TYPE OF YEAST:	Cultured from yeast selected in the vineyard
FERMENTATION:	Manual sorting; in the best years, fermentation is carried out with whole berries
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes, in 6,000- to 8,000-liter French oak vats
FILTRATION:	Filtration with 5-micron polypropylene cartridges
AGING CONTAINER:	500- and 600-liter French oak tonneaux; 20% new, 80% second passage
AGING TIME:	20 months
BOTTLE AGING TIME:	At least 8 months
PRODUCTION:	20,000 bottles per year
VEGAN:	Yes

TECHNICAL DATA

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