



POLIZIANO

POLIZIANO VINO NOBILE DI MONTEPULCIANO DOCG TOSCANA



PRODUCER PROFILE

Winery Owner(s):

Federico Carletti / Francesco &

Maria Stella Carletti

Winemaker:

Maria Stella Carletti

Winery Founded:

1961

Region:

Tuscany

WINE STORY

Vino Nobile di Montepulciano Toscana is the principal wine of Poliziano. Revered by nobility through the centuries, Vino Nobile was often hailed as "the wine of kings." Today, Vino Nobile is still considered to be special, thanks to the Prugnolo Gentile clone of Sangiovese that is grown in the Montepulciano area. Poliziano uses 85% Prugnolo Gentile in their blend, along with two traditional Tuscan varieties, Colorino and Canaiolo, and a bit of Merlot. The complementary varieties add color, depth, and complexity to the elegance of the Sangiovese.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Commune of Montepulciano
ELEVATION:	300-420 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:	6,000 kg per hectare
GRAPES:	85% Sangiovese; 15% Colorino, Canaiolo, and Merlot
TYPE OF YEAST:	Cultured from yeast selected in the vineyard
FERMENTATION:	Selection of grapes by optical sorter
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:	20% in 225-liter barriques, 40% in 500-liter tonneaux, and 40% in traditional 3,500-liter casks, all used vessels of French oak
AGING TIME:	18-20 months
BOTTLE AGING TIME:	6-8 months
PRODUCTION:	200,000 bottles per year
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	14%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:	< 1 g/l	EXTRACT:	28 g/l