



POLIZIANO



ROSSO DI MONTEPULCIANO

DENOMINAZIONE DI ORIGINE CONTROLLATA

Rosso di Montepulciano has been a D.O.C. since 1989 and can be produced by simply declassifying the grapes registered for Vino Nobile. At Poliziano, vice versa, a uncompromising choice was made: we selected the most suitable vineyards to obtain a young, fruity, and full-bodied wine.

CLASSIFICATION:

Rosso di Montepulciano – DOC

FIRST YEAR OF PRODUCTION:

1989

N. BOTTLES PRODUCED ON AVERAGE:

around 250.000

VARIETY:

80% Sangiovese – 20% Merlot

VINEYARD AREA:

58 ha.

ALTITUDE:

280- 350 m.s.l.m.

EXPOSURE:

Various

TYPE OF SOIL:

Silty-clay in nature with a presence of stones

PLANT DENSITY:

5.000-6.000 plants per hectare

HARVEST METHOD:

Manual with secondary selection by optical sorting

VINIFICATION:

Fermentation in truncated, conical stainless steel vats at controlled temperatures with pressing and pump over techniques for a duration of 10-12 days

AGING:

about 8 months; 20-40% of the product is aged in wood of varying size

AGING POTENTIAL:

5 - 8 years