



# POLIZIANO



## VINO NOBILE DI MONTEPULCIANO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

To the Prugnolo Gentile grapes, which characterize the Montepulciano area, we dedicate the most attentive care because they express the full potential of a territory with a rich wine history. The result is our Vino Nobile di Montepulciano, structured, enduring, with intense aromas that faithfully represent its Tuscan origins and the ancient bond between land, man, and culture..

**CLASSIFICATION :**  
Vino Nobile di Montepulciano – DOCG

**FIRST YEAR OF PRODUCTION:**  
1968

**N. BOTTLES PRODUCED ON AVERAGE:**  
180.000 -250.000

**VARIETY:**  
85% Prugnolo Gentile – 15% Colorino, Canaiolo e Merlot

**VINEYARD AREA:**  
47 ha.

**ALTITUDE:**  
300- 450 m.s.l.m.

**EXPOSURE:**  
Various

**TYPE OF SOIL:**  
Silty-clay in nature with a medium presence of stones

**PLANT DENSITY:**  
3.000 - 6.000 plants per hectare

**HARVEST METHOD:**  
Manual with a secondary selection by optical sorting

**VINIFICATION:**  
Fermentation and maceration in truncated, conical stainless steel vats for a period of 15-20 days

**AGING:**  
About 14-16 months in wood barrels. Two thirds in barriques and tonneaux of French oak and a third in vats

**AGING POTENTIAL:**  
10 - 15 years