



POLIZIANO

VIN SANTO DI MONTEPULCIANO

DENOMINAZIONE DI ORIGINE CONTROLLATA



Vin Santo di Montepulciano has a dark amber color with golden highlights and low transparency. On the nose, it is very intense, with notes of honey, vanilla, and a background of caramel. On the palate, it is sweet and velvety, soft and dense. A refined balance created by the harmonious interplay of sugars, acidity, and volatile aromas — a true meditation wine.

CLASSIFICAZIONE

CLASSIFICATION

Vin Santo di Montepulciano - DOC

FIRST VINTAGE PRODUCED:

1995

AVERAGE NUMBER OF BOTTLES PRODUCED:

2,000 bottles

VARIETIES

Malvasia 90/95%, the remainder Grechetto

VINEYARD SURFACE AREA:

Selection from various vineyards

ALTITUDE:

Between 280 and 450 meters above sea level

EXPOSURE:

Various

SOIL TYPE:

Clay-loam in nature, with the presence of stones

HARVEST METHOD:

Hand-harvested in crates

VINIFICATION:

The grapes are pressed at the end of January using traditional manual presses, after being left to wither on reed mats in the attic for about 4 months.

AGING:

The must is then placed in small barrels, called caratelli, together with the mother (a precious "ingredient" each winery jealously preserves), for a minimum of 7 years.

AGING POTENTIAL:

25 years