



# POLIZIANO



## “ASINONE” NOBILE DI MONTEPULCIANO DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

After years of relentless experimentation, we identified the “Asinone” vineyard as having the highest qualitative potential of our grapes. Nobile “Asinone” represents the most complete synthesis of tradition, territory, and enological innovation. Made from Sangiovese grapes, it expresses a recognizable style and a well-defined character.

Tuscany in a glass. The vineyard, over 40 years old, is located on clay-rich soil with a high concentration of magnesium and potassium, giving the wine great depth and complexity. The clusters are small, with small, thick-skinned berries, contributing to the wine’s structure and fullness. Harvested with extreme precision at peak phenolic ripeness, the grapes ensure maximum aromatic expression. After manual harvesting, a second manual selection takes place in the cellar, where only the best bunches are chosen.

### CLASSIFICATION:

Vino Nobile di Montepulciano – DOCG

### FIRST YEAR OF PRODUCTION:

1983 (born as a reserve)

### N. BOTTLES PRODUCED ON AVERAGE:

around 25.000

### VARIETY:

Best vintages 100% Sangiovese  
Other vintages about 10% Colorino and Canaiolo

### VINEYARD AREA:

12 ha. (5.5 hectares planted in 1963,  
5 hectares in the 1990's and 1.5 hectares in 2017)

### ALTITUDE:

350-400 m.s.l.m.

### EXPOSURE:

South / South-West

### TYPE OF SOIL:

Silty-clay in nature with a presence of stones

### PLANT DENSITY:

3,300 vines per hectare in the old part and 5,200 in the new

### HARVEST METHOD:

Manual in crates with a secondary selection also by hand

### VINIFICATION:

Vinification: fermentation in stainless steel vats at a controlled temperature lasting 20-25 days.

### AGING:

16-18 months in French oak tonneaux.

### AGING POTENTIAL:

over 20 years