



# POLIZIANO

## “PIEVE CAGGIOLE” VINO NOBILE DI MONTEPULCIANO

DENOMINAZIONE DI ORIGINE CONTROLLATA  
E GARANTITA



Only tradition and knowledge can allow us to face the future:Vino Nobile di Montepulciano “Pieve Caggiolo” is reborn.An important work that led to the awareness of the very high quality yield of the “Caggiolo” vineyard that, after being studied, cared for, and re-planted, has allowed the production of a great, elegant and refined Sangiovese.A meditation wine.

The vineyard is more than 40 years old is situated in a soil with high concentrations of clay, magnesium and potassium, which donates to the wine great depth and complexity.

The grapes are small with very thick skin, giving muscularity and integrity to the wine. The fruits are harvested with extreme punctuality to guarantee maximum aromatic yield.After harvest, there is a second manual selection in the cellar where only the best grapes are selected one by one.

**CLASSIFICATION:**

Vino Nobile di Montepulciano – DOCG

**FIRST PRODUCTION YEAR:**

2015 (previous production start 1988)

**N. BOTTLES PRODUCED ON AVERAGE:**

around 6.500

**VARIETY:**

100% Sangiovese

**VINEYARD AREA:**

14 ha (only partly in production)

**ALTITUDE:**

350 m.s.l.m.

**EXPOSURE:**

East

**TYPE OF SOIL:**

Tuffaceous rock of marine origin with a percentage of clay less than 15%

**PLANT DENSITY:**

5,000 plants per hectare

**HARVEST METHOD:**

Manual in crates with a secondary selection also by hand

**VINIFICATION:**

Fermentation and maceration in truncated conical, stainless steel vats for a period of 18 to 22 days

**AGING:**

16-18 months in tonneaux of 500/600 liters of French oak

**AGING POTENTIAL:**

over 20 years