



# POLIZIANO

## NOBILE DI MONTEPULCIANO DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



To the Sangiovese grapes, called in Montepulciano Prugnolo Gentile, 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.

The scents are those of Sangiovese, trustfully present both in the nose and palate. These include the unmistakable red amarena and plum, juicy and indulgent, and tertiary scents which complete and enrich, like Mediterranean scrub and black pepper.

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

**FIRST YEAR OF PRODUCTION:**  
1968

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

**VARIETY:**  
90-95% Sangiovese e 10-5% other grapes

**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:**  
12-14 months in wood barrels. Two thirds in tonneaux of French Oak and a third in vats.

**AGING POTENTIAL:**  
10 - 15 years