



POLIZIANO

ROSSO DI MONTEPULCIANO

DENOMINAZIONE DI ORIGINE CONTROLLATA



Rosso di Montepulciano has been a D.O.C. since 1989 and can be produced by simply declassifying the grapes registered for Vino Nobile. At Poliziano, vice versa, a unpromising choice was made; we selected the most suitable vineyards to obtain a young, fruity, and full-bodied wine.

The entire production process was studied to this end.

The grapes destined to the Rosso di Montepulciano are usually harvested about a week before the one destined to the Nobile, allowing a suitable and not too complex phenolic maturation.

The percentage of Sangiovese does not age in oak, rather in cement, and the percentage of Merlot ages in barriques, giving the wine its characteristic simultaneous smoothness and integrity in the palate.

CLASSIFICATION:

Rosso di Montepulciano – DOC

FIRST YEAR OF PRODUCTION:

1989

N. BOTTLES PRODUCED ON AVERAGE:

around 250.000

VARIETY:

80% Sangiovese – 20% Merlot

VINEYARD AREA:

58 ha

ALTITUDE:

280-350 m.s.l.m.

EXPOSURE:

Various

TYPE OF SOIL:

Silty-clay in nature with a presence of stones

PLANT DENSITY:

5.000-6.000 plants per hectare

HARVEST METHOD:

Manual with secondary selection by optical sorting

VINIFICATION:

Fermentation in truncated, conical stainless steel vats at controlled temperatures with pressing and pump over techniques for a duration of 10-12 days

AGING:

8 months of which 20% in French Oak and the remaining 80% in concrete

AGING POTENTIAL:

5-8 years