POLIZIANO



"LE 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 "LE CAGGIOLE" is reborn. An important work that led to the awareness of the very high quality yield of the "Le Caggiole" vineyard that, after being studied, cared for, and re-planted, has allowed the production of a great, elegant and refined Sangiovese.

CLASSIFICATION:
Vino Nobile di Montepulciano – DOCG

FIRST PRODUCTION YEAR:
2015 (previous production start 1988)

N. BOTTLES PRODUCED ON AVERAGE:
araund 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