Poliziano Vino Nobile di Montelpulciano DOCG 2016

Region

Established in 1961, Poliziano has in the space of forty years moved from the original nucleus of 22 hectares purchased by owner Dr. Federico Carletti's father, to 240 hectares, of which 120 are cultivated with DOC and DOCG vineyards, and 8 hectares are dedicated to the production of this wine Le Stanze Del Poliziano. Le Stanze, Poliziano believes, demonstrates the importance of the terrain of Montepulciano to the production of fine wines for ageing from varieties and styles on an international level. Federico Carletti is responsible for the recent leaps forward in terms of quality, especially over the past 10-15 years. Less favourably situated vineyards have thus been eliminated with significant replanting of selected clones and rootstocks, in planned planting layouts complemented by specific pruning techniques, forming the major part of Federico's improvements. More recently a state of the art winery has been established at Montepulciano Stazione.

Terrain	Sandy clay soils rich in marine deposits
Grape Varieties	Sangiovese Prugnolo Gentile 85%, Colorino, Canaiolo Nero & Merlot 15%
Vintage	2016 began with a mild, wet winter and spring and early summer were rainy as well. At the end of June the rain stopped and the temperatures rose, thus marking the beginning of summer, which was characterised by warm days, with good diurnal shifts, especially from late August, thus creating ideal ripening conditions for the accumulation of aromatic substances and polyphenols, culminating with the great quality of the 2016 vintage.
Alcohol	13.5%
Method	The varieties are fermented separately in stainless steel vats, with the alcoholic fermentation lasting about 18-22 days, at a miximum temprature of 32 degrees Celcius. The wine is matured for 14-16 months, 65% in French oak barrels of varying sizes (20% new) and 35% in traditional Slavonian oak botti.

Tasting Notes

Poliziano Vino Nobile di Montepulciano is a structured, long-lived wine, intensely perfumed with great richness of flavour and mouth-feel. The finish is long and fine.

Service	Decant prior to service at around 16-18 degrees Celsius. An ideal accompaniment to roast and grilled meats, game meat casseroles, richly flavoured pasta dishes such as Pappardelle alle Lepre (wide pasta strips with hare ragout), and mature cheeses. Drinking well now, this wine will benefit from up to 10-12 years cellaring.