

Vino Nobile di Montepulciano

Controlled and Guaranteed Denomination of Origin

We give the Prugnolo Gentile grape our closest attention and care. This characteristic grape of Montepulciano expresses the full potential of a region with an acknowledged gift for viticulture. The result is our Vino Nobile di Montepulciano – well structured, with longevity and perfumes that are intense but not exaggerated, faithfully expressive of deep, Tuscan roots and the ancient bond between the soil, man and culture.

Data Sheet

CLASSIFICATION: DOCG
FIRST YEAR OF PRODUCTION: 1968
AVERAGE BOTTLE PRODUCTION: 150,000 – 180,000 on average, however, the number of bottles produced depends on the vintage year.
VARIETY: 85% Prugnolo Gentile – 15% Colorino, Canaiolo and Merlot
VINEYARD AREA: 42 hectares
ALTITUDE: 300 – 400 metres above seal level
EXPOSURE: Various
SOIL TYPE: Soft clay, slightly skeletal
PLANT DENSITY: 3,000 – 5,000 per hectare
HARVEST METHOD: Manual
VINIFICATION: Fermentation is in stainless steel vats at a controlled temperature, with milling that includes repassing the must over the grape dregs. Fermentation and maceration take 18 – 22 days.
REFINEMENT: A period of 14 – 16 months in wood. Two-thirds are refined in "barriques" and "tonneaux" of French Oak (80% second-use and 20% new), and one-third in traditional casks.
AGEING POTENTIAL: 10 – 12 years

POLIZIANO
1454 1494
AZIENDA AGRICOLA

POLIZIANO

Azienda Agricola