



# POLIZIANO



## FIORI ROSSI ROSSO DI MONTEPULCIANO DOC

**CLASSIFICATION:**

Rosso di Montepulciano

**FIRST VINTAGE PRODUCED:**

2022

Average number of bottles produced:

10,000 (750 ml)

**GRAPE VARIETY:**

100% Sangiovese

**ALTITUDE:**

300–400 meters above sea level

**PLANTING DENSITY:**

5,600 vines/ha on average

1.2–1.5 kg per vine – about 7.5 tons/ha

**HARVEST METHOD:**

Manual

**VINIFICATION:**

Fermentation takes place in temperature-controlled stainless steel truncated-cone tanks (25–28°C), with punch-downs and délestage techniques integrated with pump-overs. Fermentation and maceration last 7–10 days. Micro-oxygenation occurs between the end of alcoholic fermentation and the start of malolactic fermentation, which is carried out in 30 hL wooden vats.

**AGING:**

8 months in 30 hL wooden vats, followed by 6 months in bottle before release.

**AGING POTENTIAL:**

3–8 years