Poliziano

Vino Nobile di Montepulciano 2022



RED STILL WINE | ITALY | TUSCANY | ORGANIC | SUITABLE FOR VEGANS

SIZE	75cl
VINTAGE	2022
ABV	14.5%
GRAPE VARIETIES	Sangiovese (85%), Colorino (5%), Canaiolo Nero (5%), Merlot (5%)
CLOSURE	Natural Cork
SKU CODE	29946122
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	Italy
REGION	Tuscany
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.45
TOTAL ACIDITY	5.5g/l Tartaric
RESIDUAL SUGAR	1g/l
SKU	29946122

TASTING NOTE

Noble as its name, Poliziano's Vino Nobile de Montepulciano impresses. Deep, juicy, intense, with dark cherry, ripe plum flavors. Richness, tannic structure for aging, decant for immediate delight. Primarily Montepulciano Sangiovese, balanced with Colorino, Canaiolo, Merlot.

VITICULTURE

The grapes are sourced from 42ha of vineyards, yielding 60-75 quintals of grapes per ha. Vines are planted at an altitude of 300-450 meters above sea level with various exposures. The soil is silty-clay with some stones and the density of planting is between 300 and 600 plants per hectare.

VINIFICATION

Fermentation, in stainless steel vats, lasts from 10 to 18 days, at a max temperature of 32°C with skin contact. Ageing is for two years in wood, two thirds in oak barrels of varying capacity and one third in barriques, followed by a period of bottled ageing for 6-8 months.

FOOD MATCHING

It is an elegant and structured wine, ideal for well-flavoured main courses and mature cheese.