

Vino Nobile di Montepulciano 2007

Characteristic of the vineyard

Grape varieties	<i>Sangiovese 85%, Colorino, Ciliegiolo, Canaiolo with a red stalk 15% from grafting of the old vines present on the property.</i>
Area of production	<i>Montepulciano (Canneto)</i>
Position on the land	<i>North-east, south-west</i>
Vine training system	<i>Cordon spur on coupled stakes</i>
Layout of planting	<i>2.50 x 1.20</i>
Density of planting	<i>6,500 plants per hectare</i>
Average age of the vines	<i>9 years</i>
Yield per hectare	<i>60 quintiles</i>
Yield of grapes per plant	<i>Max. 1 kg</i>
Surface of the vineyard	<i>2 hectares</i>

Clone selection and rootstock used

Rootstock 1103P and 110R	<i>Sangiovese: Clones have been selected with loosely packed bunches and small grapes with a rapport between the skin and pulp to obtain at the end a phenol maturity in perfect equilibrium, a good concentration and a sufficiently accentuated acidity.</i>
Climatic performance for 2007 vintage	<p><i>Lowering of the temperature in June with a slight slowing down of the plant development. The increase of the temperature in July and rebalanced the plant development. Absence of rain in the month of August anticipated the colour change and succeeded in slowing down the ripening.</i></p> <p><i>Good plant development in all phases, harvesting between the last week of September and the first week of October. Healthy grapes of the utmost quality were produced from the harvest.</i></p>

Production characteristics

Production for the year	<i>120 quintiles</i>
Selection of the grapes	<i>In the vineyard, with three successive passages.</i>
Vinification	<i>In truncated conical-shaped Slovenian oak vats at a controlled temperature</i>
Alcoholic fermentation and Maceration	<i>Preferably cold maceration for 2 days Fermentation with a long maceration of the marc and frequent pumping over. Maximum temperature created by allowing it to freely rise to 33°C.</i>
Malolatic Fermentation	<i>In conical-shaped vats of Slovenian oak at a controlled temperature Almost simultaneously carried out with the first fermentation.</i>
Evolution	<i>12 months in small 5.50hl Slovenian oak barrels and the following 12 months in 35-40hl Slovenian oak barrels.</i>
Refinement	<i>A year in a temperature controlled environment</i>

Analysis of the wine

Degree of alcohol	<i>13.50</i>
Total acidity	<i>5.45</i>
Extract dry	<i>31.20</i>

Bottles produced

Quantity	<i>12,000</i>
Average price in the Wine Shop	<i>Euro 14.00/16.00</i>
Weight of the bottle	<i>500grams</i>
Cork	<i>Production area: Sardinia</i>