

## Vino Nobile di Montepulciano 2008

### *Characteristic of the vineyard*

Grape varieties	<i>Sangiovese 85%, Colorino, Ciliegiolo, Canaiolo with a red stalk 15% from the 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>10 years</i>
Yield per hectare	<i>60/65 quintiles</i>
Yield of grapes per plant	<i>Max. 1 kg</i>
Surface of the vineyard	<i>3 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>
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### *Climatic performance for 2008 vintage*

*The year registered marked variable climatic conditions*

*Various atmospheric disturbances with frequent rain until late June and with the successive increase of the temperature made agronomic intervention necessary, aimed at reducing the risk of attack by fungus and parasites. The months of July and August saw the absence of rain and caused to the plants to suffer water stress up to the time of the colour change.*

*The lowering of the temperatures and the rain at the beginning of September allowed the maturing to slow down but balanced the plants after the water stress they underwent in August.*

*The temperatures rose again at the beginning of September allowing the plants to achieve a perfect maturity for excellent harvesting conditions.*

***Production characteristics***

Production for the year	<i>178 quintiles</i>
Selection of the grapes	<i>In the vineyard, with 3 successive passages.</i>
Vinification	<i>In conical-shaped vats of Slovenian oak 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 new 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>13.60</i>
Total acidity	<i>5.60</i>
Extract dry	<i>31.90</i>

***Bottles produced***

Quantity	<i>16,800</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>