

Vino Nobile di Montepulciano 2009

Characteristic of the vineyard

Grape varieties	<i>Sangiovese 85%, Colorino, Ciliegiole, 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>11 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 sufficient accentuated acidity.</i>
Climatic performance for the 2009 vintage	<i>Very cold temperatures during the period January/February. With an usual rise of the temperature in the first weeks of March. Followed, however, by snow in the third week with rigid temperatures. Then followed by a very hot May which determined an anticipation of the flowering with the month of June being particularly rainy. The successive period, during the months of July and August, registered a rise in temperatures. Therefore providing an excellent maturing followed by a hot September but with stress for the vineyard. The characteristic of the year for Le Bertille has been a very intense aroma.</i>

Production characteristics

Production for the year	<i>182 quintiles</i>
Selection of the grapes	<i>In the vineyard, with three 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</i>

pumping over. Maximum temperature created by allowing it to freely rise to 33°C.

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 young Slovenian oak barrels of 5.50hl and the following 12 months in Slovenian oak barrels of 35-40hl.</i>
Refinement	<i>A year in a temperature controlled environment</i>

Analysis of the wine

Degree of alcohol	<i>13.30</i>
Total acidity	<i>5.55</i>
Extract dry	<i>29.50</i>

Bottles produced

Quantity	<i>17,000</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>