

APPODIATO OF MONTEPULCIANO SINGLE VINEYARD
MOLIN VECCHIO 2003
I.G.T.



Wine of great pedigree produced in extremely limited quantity and endowed with all the characteristics that reward extensive cellaring. The grapes for this wine come from the 5.04 hectare (12 acres) vineyard called Molin Vecchio named after an old flour mill situated on the valley bottom. At about 290 to 320 meters (~1,000ft) in elevation, just outside the town of Montepulciano, this vineyard lays within the Vino Nobile di Montepulciano DOCG appellation.

Vineyard Location: southern exposure on rolling hillsides.

Vineyard age: planted in 1995 at a density of 2.80x0.8 meters (~9x3 ft), equivalent to 4,464 vines/ha (1,860/ac).

Trellising method: trained to a bilateral cordon with vertical shoot positioning.

Grapes: Sangiovese Clone A548 80%, Cabernet Sauvignon clone CL15 10% and Syrah clone 470 10%, all on 420A rootstock. Other grapes present in the vineyard but not utilized are Canaiolo, Colorino and Merlot.

Soil: sandy clay with limestone from the Pliocene era (6 million years ago).

The 2003 Vintage: Continental winter with abundant snow, strong winds and frosts. Spring and summer were fairly dry, with record breaking temperatures in the summer with peaks over 40°C (104°F).

A providential rain prior to the harvest allowed the grapes to reach optimal maturation. Harvest quantities were 30% below average.

Harvest: 26th and 27th September.

Grape must at harvest: sugar 23.50%, total acidity 6.90 per thousand, pH 3.25.

Vinification: small lot fermentation at 25-30°C (77-86°F) using indigenous (wild) yeast. Fifteen day maceration with frequent aerations, pump-overs and punch-downs of the cap for optimum polyphenol extraction.

Malolactic fermentation: completed during the primary fermentation.

Aging: placed in new French and American oak barrels on February 10th, 2004 it was taken out to settle in stainless steel tanks at the end of February 2005.

Bottling: to protect the vineyard's character this wine was racked then bottled unfiltered on March 7th, 2005.

Production: 5.500 bottles.

Bottle age: in our temperature controlled cellar for over 45 months. Released October 2011.

Color: dark, deep, blackish-ruby hue.

Bouquet: bold and intense, with blackberries and licorice, black pepper and a hint of vanilla.

Taste: full-bodied palate with exceptional red fruit intensity and spice. Big structured with well integrated, supple tannins and a long, persistent finish.

Analytical data at the time of bottling: alcohol 11,1%, total acidity 5.1 per thousand, color 14,74, sugar 1.2 per thousand, polyphenols 4,082 mg/l, dry extract 32,67 g/l.

Serving temperature: 17-19°C, 63-66°F.

Gastronomy: best served with roasts.



This wine, of great structure and concentration, is designed to reward extensive cellaring.