

APPODIATO OF MONTEPULCIANO SINGLE VINEYARD
MOLIN VECCHIO 2004
I.G.T.



This wine, of great structure and concentration, is designed to 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 2004 Vintage: winter had abundant snowfall and spring was rainy. The low springtime temperatures delayed the budding and the following phenological stages, such as veraison and maturation. Summer was dry, but not overly hot, which was ideal for the grapes. Production was so abundant that green harvest was necessary.

Harvest: 29th and 30th September.

Grape must at harvest: sugar 23.28%, total acidity 6.92 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: started during the primary fermentation it continued for 10 days after being drawn off the lees.

Aging: placed in new French and American oak barrels on February 21st, 2005 it was taken out to settle in stainless steel tanks at the end of March 2006.

Bottling: to protect the vineyard's character this wine was racked then bottled unfiltered on March 18th, 2006.

Production: 5,000 bottles.

Bottle age: in our temperature controlled cellar for over 45 months years. Released January 2013.

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 13.27%, total acidity 5.92 per thousand, color 15.33, sugar 1.76 per thousand, polyphenols 2989 mg/l, dry extract 29.6 g/l.

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

Gastronomy: best served with roasts.

