

APPODIATO OF MONTEPULCIANO SINGLE VINEYARD

MOLIN VECCHIO 2007

I.G.T.



CARPINETTO®

GRANDI VINI DI TOSCANA

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 2007 Vintage: the excellent seasonal progression allowed the optimal maturation of the fruit that in some locations reached excellence. Clusters were perfectly healthy and balanced in all components. These characteristics allowed for wines of great structure and excellent polyphenolic components which are ideal for long cellaring.

Harvest: 19th and 20th September.

Grape must at harvest: sugar 24.22%, total acidity 6.25 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 March 5th, 2008 it was taken out to settle in stainless steel tanks at the end of March 2009.

Bottling: to protect the vineyard's character this wine was racked then bottled unfiltered on April 6th, 2009.

Production: 1370 bottles.

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

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 14.3%, total acidity 5.4 per thousand, color 17.32, sugar 1.56 per thousand, polyphenols 3850 mg/l, dry extract 31.6 g/l.

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

Gastronomy: best served with roasts.

