



APPODIATO OF MONTEPULCIANO SINGLE VINEYARD

MOLIN VECCHIO 2010

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 2010 Vintage: given the elevated concentration of the noble components, this vintage was characterized by wines of optimal potential. This noble vintage is defined by a bouquet that is intense and yet delicate. A robust structure, good alcohol levels and optimal polyphenolic components and acidity have allowed for wines which are typical and ideal for long cellaring.

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: it was placed in small (lt.225) new French and American oak barrels for 12 months

Bottling: to protect the vineyard's character this wine was racked then bottled unfiltered.

Production: 2000 bottles.

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

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 13.68%, total acidity 5.35 per thousand, color 14.76, sugar 1.80 per thousand, polyphenols 3710 mg/l, dry extract 29.9 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.

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