

APPODIATO OF MONTEPULCIANO SINGLE VINEYARD
POGGIO SANT'ENRICO, 2003
VINO NOBILE DI MONTEPULCIANO
D.O.C.G.



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 1.33 hectare (3.20 acres) Poggio Sant'Enrico Piccolo and the 3.65 hectare (8.76 acres) Poggio Sant'Enrico Grande vineyards. These are situated between 300 and 350 meters (~1,000ft) in elevation just outside the town of Montepulciano (Siena).

Vineyard Location: southern exposure on rolling hillsides.

Vineyard age: Poggio Sant'Enrico Piccolo planted in 1978, Poggio Sant'Enrico Grande planted in 1995 at a density of 2.80x0.80 meters (~9x3 ft), equivalent to 4,464 vines/ha (1,860/ac).

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

Grapes: 100% Sangiovese, Clone SS-F9-A 5-48 on 420A rootstock.

Soil: deep, sedimentary, with sandy clay and limestone.

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: 15th and 16th of September.

Grape must at harvest: sugar 23,50%, total acidity 6.80 per thousand, ph 3.30.

Vinification: small lot fermentation at 25-30°C (77-86°F), using indigenous (wild) yeast in small cement vats. Twelve 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 at the end of February 2005.

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

Production: 7970 bottles.

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

Color: dark, deep, blackish-ruby hue.

Bouquet: bold and intense, with black fruit and plum aromas, black pepper, walnut and hints of vanilla.

Taste: full-bodied palate with exceptional black fruit intensity. Big structure with supple tannins and a long, persistent finish

Analytical data at the time of bottling: alcohol 13.70%, total acidity 5.11 per thousand, color 15.37, sugar 1.2 per thousand, polyphenols 4,488 mg/l, dry extract 35,3 g/l.

Serving temperature: 20°C, 68°F

Gastronomy: best served with roasts and grilled meats, especially "fiorentina-style" T-Bone steak.



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