



CARPINETO®

GRANDI VINI DI TOSCANA

APPODIATO DI MONTEPULCIANO
POGGIO SANT'ENRICO, 2015
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: frequent sediments of grey-blue clays interbedded with sands. Deep hydromorphy.

The 2015 Vintage: The 2015 vintage is characterized by wines of great potential due to the high concentration of noble components. The excellent polyphenolic structure and excellent alcohol content have created wines of great longevity and typicality.

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.

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 bottled unfiltered.

Production: 12,000 bottles.

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

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 14.24%, total acidity 5.45 per thousand, sugar 1.0 per thousand, polyphenols 3725 mg/l, dry extract 33 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.

