

**PIEVE SANT'ALBINO
VINO NOBILE DI MONTEPULCIANO DOCG
VIGNA POGGIO SANT'ENRICO GRANDE
2021**



Originating from our vineyard "Poggio Sant' Enrico Grande," belonging to the PIEVE SANT'ALBINO, located in the historic territory of Montepulciano at an altitude of 300-350 meters above sea level.

Vineyard: "Vigneto Poggio Sant' Enrico Grande" (covering 3.62 hectares)

Exposure: southern slope, gently sloping.

Planting year: Poggio Sant' Enrico Grande 1995.

Planting density: 2.80 x 0.80 meters, equal to 4464 plants per hectare.

Training system: bilateral spurred cordon.

Grapes used: 100% Sangiovese .

Soil characteristics: frequent deposits of grey-blue clays interspersed with sands, deep hydromorphism.

2021 vintage trend: the seasonal trend was decidedly unique, both in terms of precipitation, which reached historic lows, and in terms of temperatures above average since the spring months. The summer was characterized by a complete absence of precipitation, but the soil water reserves allowed to avoid plant stress; Furthermore, starting from the end of August, the temperatures, although remaining quite high during the day, significantly decreased during the night hours. This important temperature variation allowed for an optimal completion of grape ripening.

All characteristics, such as good structure and interesting aromatic profile, predict an excellent vintage.

Harvest: took place in the last decade of September; the hand-picked grapes were selected and placed in special crates to preserve the integrity of the berries during the short journey to the cellar.

Vinification: conducted by indigenous yeasts in stainless steel tanks at controlled temperature (25-30°C), to preserve the typical bouquet of Sangiovese. Maceration lasted 15-18 days.

Maturation: in wooden barrels of different capacities, it remained for over 20 months.

Color: extremely intense with a strong anthocyanic concentration.

Aroma: powerful, concentrated in its polyphenolic content, marked hints of wild berries, notes of cloves, and shades of vanilla and walnut.

Taste: in the mouth, the complexity of the nasal sensations is confirmed, amplified in strength and persistence.

Analytical data at bottling: alcohol 14.9%, total acidity 5.5 per mille, sugars 1.9 per mille, polyphenols 3215 mg/l, extract 33.5 g/l.

Temperatura di servizio: 20°C.

Abbinamenti gastronomici: grandi arrosti, carni alla brace, in particolare la bistecca fiorentina.



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

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