



CARPINETO®

GRANDI VINI DI TOSCANA

APPODIATO DI MONTEPULCIANO
POGGIO SANT'ENRICO, 2012
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 2012 Vintage: is characterized by wines of excellent quality, with high polyphenols and alcohol levels. These characteristics have contributed to well-balanced wines with a flavor profile particularly true to variety and to its territory, ideal for a very long cellaring.

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.

Ageing: 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 13.94%, total acidity 5.3 per thousand, color 18.8, sugar 1.0 per thousand, polyphenols 3,935 mg/l, dry extract 32.5 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.

