



TENUTA VALDIPIATTA



PRODUCER PROFILE

Estate owned by: Guilio and Miriam Caporali
 Winemaker: Yves Glories
 Total acreage under vine: 55
 Estate founded: 1973
 Winery production: 50,000 Bottles
 Region: Toscana
 Country: Italy

ValdiPiatta Vino Nobile di Montepulciano 2015

WINE DESCRIPTION

A blend of 95% Sangiovese (called Prugnolo Gentile in Montepulciano) and 5% Canaiolo Nero, the grapes for this wine are hand harvested in late September. The must undergoes an initial pre-fermentation maceration at low temperatures to release some of the grapes more subtle nuances.

The sandy-clay soil enhance the elegance of the wines since the sand that is on top drains the water underground while the clay which is in the deepest layer is a kind of sponge that preserves the water and the hydration of the roots. This factors make the plants being always in a good water balance even in hot and dry vintages

This wine is a blend of different vineyards that are picked and vinified separately and blended at the end of the malolactic fermentation.

TASTING NOTES

This stunning wine is deep ruby red in color with intense aromas of ripe dark berries and black cherries complemented by subtler notes of spices and tobacco. Lush and velvety on the palate, this wine offers a full-flavored, powerful profile with smooth, polished tannins and bright acidity.

FOOD PAIRING

This wine is emphasized by tasteful and fat dishes that perfectly match with its smooth tannins and fresh acidity. Then pair this wine with tasteful pastas, rotisserie-roasted red meat, marinara sauces, braised lamb, and grilled polenta.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Vino Nobile di Montepulciano DOCG
Vineyard size:	30
Soil composition:	Clay and Sand
Training method:	Spur-pruned Cordon
Elevation:	1,055-1,155 feet
Vines/acre:	1,320-1,600
Yield/acre:	2.8 tons
Exposure:	Various
Year vineyard planted:	1973-1992
Harvest time:	September
First vintage of this wine:	1973
Bottles produced of this wine:	50,000
Average Wine Age:	40
Certified Vineyards:	Organic vineyards

WINEMAKING & AGING

Varietal composition:	95% Sangiovese, 5% Canaiolo Nero
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	86 °F
Maceration technique:	Racking and Pumpovers
Length of maceration:	23 days
Malolactic fermentation:	Yes
Fining agent:	Animal based
Type of aging container:	Barriques and Barrels
Size of aging container:	225 L and 50 HL
Age of aging container:	Two-Three years
Type of oak:	French and Slavonian
Length of aging before bottling:	18 months
Length of bottle aging:	6 months
Prefermentation technique:	Cold maceration
Time on its skins:	23
Total SO ₂ :	89 mg/L

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.6
Residual sugar:	2.2 g/L
Acidity:	5.2 g/L
Dry extract:	32.1 g/L

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