



TENUTA VALDIPIATTA



PRODUCER PROFILE

Estate owned by: Guilio and Miriam Caporali
 Winemaker: Yves Glories
 Total acreage under vine: 55
 Estate founded: 1973
 Winery production: 20,000 Bottles
 Region: Toscana
 Country: Italy

ValdiPiatta Rosso di Montepulciano 2016

WINE DESCRIPTION

This Rosso di Montepulciano is made from 90% Sangiovese (locally referred to as Prugnolo Gentile), 5% Canaiolo Nero, and 5% Mammolo from different vineyards in the Montepulciano area. A portion of the wine is aged for three months in one year-old French barriques. The final product is matured for an additional three months in bottle before release.

The cold pre-maceration supports the natural extraction of the aromas while the not too long maceration on the skins helps the wine to keep its freshness and a bright and alive fruit taste.

TASTING NOTES

This ruby red wine has opulent aromas of berries, including blueberries, blackberries, and raspberries, over more subtle notes of wildflowers and sweet spices. On the palate, the wine is elegant, with well-balanced tannins, vibrant acidity, and a smooth texture.

FOOD PAIRING

Pair with herb grilled pork tenderloin, pasta arrabiata, Tuscan bean soup, and paella with chorizo.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Rosso di Montepulciano DOC
Vineyard size:	15
Soil composition:	Clay and Sand
Training method:	Spur-pruned Cordon
Elevation:	1,055-1,155 feet
Vines/acre:	1,320-1,600
Yield/acre:	3.2 tons
Exposure:	Various
Year vineyard planted:	1993-2004
Harvest time:	September
First vintage of this wine:	1989
Bottles produced of this wine:	20,000
Average Wine Age:	20-25
Certified Vineyards:	Organic vineyards

WINEMAKING & AGING

Varietal composition:	90% Sangiovese, 5% Canaiolo Nero, 5% Mammolo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	8-10 days
Fermentation temperature:	86 °F
Maceration technique:	Pumpovers
Length of maceration:	15 days
Malolactic fermentation:	Yes
Fining agent:	Animal based
Type of aging container:	Barriques and Stainless steel tanks
Size of aging container:	225 L
Age of aging container:	One year
Type of oak:	French
Length of aging before bottling:	3 months
Length of bottle aging:	3 months
Prefermentation technique:	Cold maceration
Time on its skins:	15 days
Total SO ₂ :	78 mg/L

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.5
Residual sugar:	1.7 g/L
Acidity:	5.3 g/L
Dry extract:	28.6 g/L

