



TENUTA VALDIPIATTA



PRODUCER PROFILE

Estate owned by: Guilio and Miriam Caporali
Winemaker: Yves Glories
Total acreage under vine: 55
Estate founded: 1973
Winery production: 3,000 Bottles
Region: Toscana
Country: Italy

Valdipiatta Vigna d'Alfiero 2015

WINE DESCRIPTION

This wine is named after Alfiero Carpini, the first vineyard worker at Valdipiatta, who had already been working at the estate for 15 years when Giulio Caporali bought the property in the late 1980s. It was Alfiero who taught the history of each vineyard to the Caporali family and planted a small vineyard in Bossona in 1973. After Alfiero passed away, Giulio Caporali honored his memory by producing a wine with the grapes grown in the vineyard that Alfiero had planted 25 years before.

TASTING NOTES

Ruby red in color, the Vigna d'Alfiero has upfront aromas of wild berries and spices, with hints of violets and forest floor. On the palate, this wine is full-flavored and impressive, with spicy flavors, firm tannins, and a long finish.

FOOD PAIRING

Pair with spaghetti and meatballs, Bolognese sauces, almond rice pilaf with spiced chicken, or chorizo stuffed pork tenderloin.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Vino Nobile di Montepulciano DOCG
Vineyard name:	The Vigna d'Alfiero vineyard
Vineyard size:	5
Soil composition:	Sandy Clay-Loam
Training method:	Spur-pruned Cordon
Elevation:	1,155 feet
Vines/acre:	1,320
Yield/acre:	2 tons
Exposure:	Northeastern
Year vineyard planted:	1973
Harvest time:	October
First vintage of this wine:	1999
Bottles produced of this wine:	3,000

WINEMAKING & AGING

Varietal composition:	100% Sangiovese
Fermentation container:	Stainless steel tanks
Fermentation temperature:	86 °F
Maceration technique:	Racking and Pumpovers
Length of maceration:	15-20 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	One-Two years
Type of oak:	French: Allier
Length of aging before bottling:	18 months
Length of bottle aging:	30 months