



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

## Valdi Piatta Vino Nobile di Montepulciano 2013

### 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 wine is aged for six months in barriques, followed by an additional 12 months in large Slavonian oak barrels. The wine then spends an additional 6 months in bottle for extra elegance and finesse.

### 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

Pair this wine with rotisserie-roasted chicken, marinara sauces, braised lamb, and grilled polenta.

### VINEYARD & PRODUCTION INFO

|                                |                                   |
|--------------------------------|-----------------------------------|
| Production area/appellation:   | Vino Nobile di Montepulciano DOCG |
| Vineyard size:                 | 30                                |
| Soil composition:              | Sandy Clay-Loam                   |
| 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                            |

### WINEMAKING & AGING

|                                  |                                  |
|----------------------------------|----------------------------------|
| Varietal composition:            | 95% Sangiovese, 5% Canaiolo Nero |
| Fermentation container:          | Stainless steel tanks            |
| Fermentation temperature:        | 86 °F                            |
| Maceration technique:            | Racking and Pumpovers            |
| Length of maceration:            | 20 days                          |
| Malolactic fermentation:         | Yes                              |
| 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, 6 in barriques        |
| Length of bottle aging:          | 6 months                         |

### ANALYTICAL DATA

|                 |          |
|-----------------|----------|
| Alcohol:        | 14%      |
| pH level:       | 3.5      |
| Residual sugar: | 2 g/L    |
| Acidity:        | 5.5 g/L  |
| Dry extract:    | 30.6 g/L |