



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 2012

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 (Prugnolo Gentile) and 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:	3.7
Residual sugar:	3.2 g/L
Acidity:	5.1 g/L
Dry extract:	32.4 g/L