

Vino Nobile di Montepulciano 2017

Montepulciano, Tuscany, Italy



Grape Varieties **95% Sangiovese**
5% Canaiolo

| | |
|----------------|--|
| Winemaker | Mauro Monicchi & Eric Boissenot |
| Closure | Natural Cork |
| ABV | 14% |
| Residual Sugar | 2.2g/L |
| Acidity | 5.2g/L |
| Wine pH | 3.5 |
| Bottle Sizes | 75cl |
| Notes | Practising Organic |

PRODUCER

Located at the heart of the Vino Nobile zone, Tenuta Valdipiatta was founded in 1973 and then purchased at the end of the 1980s by Giulio Caporali. In 2002, he handed over the management of the estate and winery to his daughter Miriam, who brought in top Bordeaux oenologist, Eric Boissenot in 2010. Boissenot also consults for Lafite, Latour, Margaux and Palmer. The main grape varieties planted on the 40 hectare estate, of which 30 hectares are under vine, are Sangiovese (also called Prugnolo Gentile in Montepulciano) and Canaiolo.

VINEYARDS

Valdipiatta Vino Nobile di Montepulciano is made with a selection of the best Sangiovese and Canaiolo Nero coming from different vineyards of the property that are managed, harvested and vinified separately. The vineyards are located in the eastern area of Montepulciano. Situated between 300 - 350 metres above sea level, they stretch across the hillside with varying exposure. The soil is primarily clay with some volcanic deposits. The oldest vineyards are planted using the traditional Guyot training system, while the newer vines are planted at a higher density of 4,500 vines per hectare and are spur cordon trained. Yields are low at around 5,000 kilos per hectare, well below the legal maximum of 8,000 kilos per hectare.

VINTAGE

Mild temperatures in spring led to an early bud burst and brought forward flowering. Frost at the end of April caused some damage and lowered yields. From May, temperatures rose and there was little rainfall, which allowed for even growth until temperatures hit highs at 40° C, and caused hydric stress in some vineyards. Rain in August provided some relief, but due to the nature of the vintage, single plots were harvested separately as ripeness was reached at different times. In this way, Valdipiatta have obtained high quality fruit even in a challenging year.

VINIFICATION

All grapes were hand picked and then hand selected on the sorting table in the winery. The grapes underwent a cold pre-fermentation maceration on the skins. This was followed by fermentation with natural yeasts at 24-28°C for 15 days with daily pumping over and délestage on the second and ninth days. Malolactic fermentation took place in stainless-steel tanks. The wine was then racked into small French oak barriques where it remained for six months, followed by an additional 18 months in 50 hectolitre Slavonian oak casks (75%) and French oak tonneaux (25%). The wine was aged in bottle for a further six months before release.

TASTING NOTES

This wine is intense ruby red in colour, with aromas of blackberries, raspberries and cherry together with floral notes of violets and hints of spices and tobacco. Full-bodied on the palate, with minerality and good acidity that are well balanced with smooth tannins. The long finish reflects the wine's fruity perfumes.