

Carpineto

Molin Vecchio

80% Sangiovese, 10% Syrah, 10% Cabernet Sauvignon

The *Appodiati* line of wines are single-vineyard, limited-production wines crafted from the best vineyard locations in Tuscany. Molin Vecchio is named for the old flour mill nestled in the valley below the vineyard.

Tasting Notes:

A bold wine with intense blackberry and licorice aromas accented by black pepper and vanilla nuances. Concentrated flavors of luscious red fruit and spice flood the palate. Full-bodied with well-integrated, supple tannins and a long, persistent finish.

Best paired with roasts as well as hearty pasta dishes.

Vineyards:

Region:	Vino Nobile di Montepulciano, Tuscany, Italy
Vineyard:	Molin Vecchio, planted in 1995
Size:	5 hectares
Training Method:	Bilateral Cordon
Planting Density:	5,000 vines/hectare
Soil Composition:	Sandy, clay soil rich in limestone
Elevation:	290-320 meters
Exposure:	Southern

Winemaking:

Harvest:	Hand-harvested in late September
Fermentation:	15 days at 25-30°C with frequent aerations, pump-overs, and punch-downs. Full malolactic fermentation occurs.

Aging:

12 months in new French and American oak barrels, followed by 1 month in stainless steel tanks. Bottled unfiltered then cellared for an additional 5 years.

Technical Data:

Alcohol:	13.2%
Residual Sugar:	1.8 grams/liter
Acidity:	5.07 grams/liter
Dry Extract:	31.05 grams/liter



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