

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:

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| 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:

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| 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:

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

