

Carpineto

Vigneto Poggio Sant' Enrico Vino Nobile di Montepulciano DOCG

100% Sangiovese

The *Appodiati* line of wines are single-vineyard, limited-production wines crafted from the best vineyard locations in Tuscany.

Tasting Notes:

Bold and intense aromas of black fruit and plum are followed by hints of black pepper, walnut, and vanilla. On the palate, it is full-bodied with refined tannins and a long, persistent finish.

Perfect to pair with thick, rare steaks, particularly t-bone steak *Fiorentina* style.

Vineyards:

Region:	Tuscany, Italy
Vineyard:	Poggio Sant' Enrico Piccolo & Grande
Year(s) Planted:	1978 & 1995, respectively
Size:	4.9 hectares
Training Method:	Bilateral Cordon
Planting Density:	4,500 vines/hectare
Soil Composition:	Sandy, clay soil rich in limestone
Elevation:	300-350 meters
Exposure:	Southern

Winemaking:

Harvest:	Hand-harvested in late September
Fermentation:	16 days at 25-30°C in cement vats, 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 4 years in bottle.

Technical Data:

Alcohol:	13.6%
Residual Sugar:	1.10 grams/liter
Acidity:	5.20 grams/liter
Dry Extract:	30.16 grams/liter



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