



POLIZIANO

“ASINONE”

After years of constant experimentation, we identified the Asinone vineyard as having the highest potential quality of all of our grapes. The vineyard is 12 hectares in the oldest part of our property; the vines are over 50 years old. In 1983, the culmination of these efforts was the birth of the first cru in our denomination, one of the first in Tuscany. The “Asinone” represents the highest expression of our production and synthesis of tradition, winemaking innovation, and territory. Asinone has an unmistakable style and a definite character, but is also accessible to international palates.

Classification:	DOCG – Vino Nobile di Montepulciano
First year of production:	1983
Average number of bottles produced:	Asinone is produced only in the best years and the number of bottles produced reflects the quality of the vintage itself. On average, the production is about 20,000 bottles. In the years in which Asinone is not bottled, it is “downgraded” to Vino Nobile di Montepulciano status.
Grape Variety:	from 90% to 100% Prungolo Gentile Sangiovese, from 0% to 10% of Merlot, Colorino and Canaiolo.
Vineyard area:	12 hectares (7 hectares planted in 1963 and 5 hectares planted during the ‘90s)
Altitude:	380 – 450 meters above sea level
Exposure:	SW /W
Type of soil:	clay loam with presence of stones
Planting Density:	3,300 vines per hectare in the oldest part of the vineyard and 5,200 in the newer.
Method of Harvest:	Manual in crates
Vinification:	fermentation takes place in conical stainless steel tanks at a controlled temperature with punching down supplemented by pump over techniques. Fermentation and maceration last between 18 and 25 days.
Aging:	16 - 18 months in new barrique and tonneaux of French oak, followed by 12 months refinement in the bottle.
Aging potential:	from 20 to 25 years

