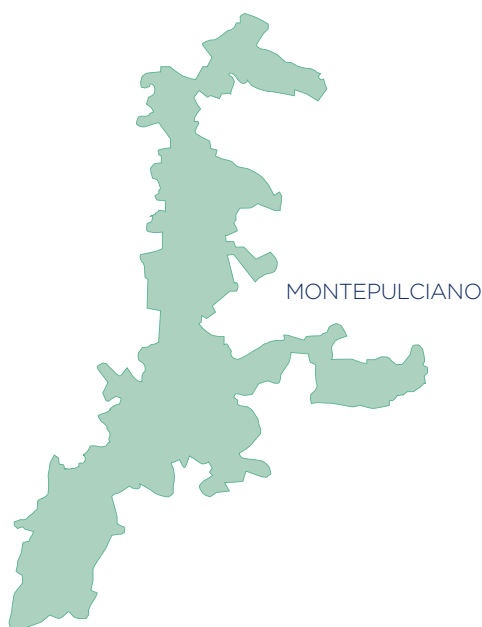


VINO NOBILE DI MONTE- PULCIANO

Vino Nobile di Montepulciano



 SANGIOVESE	70%
 RED GRAPES	30%
 WHITE GRAPES	5%

Montepulciano is a wine-producing area of Tuscany. Notwithstanding the fact that the production zone is very old, today it extends to a little over 1200 hectares, characterized by rather variegated terrains and by altitudes that reach 600 meters above sea level. The climate that insists on this area is usually, of a continental type.

The main varietal of this appellation (DOCG from 1980) is the Sangiovese, here called the Prugnolo Gentile. In this territory, other red varieties are also grown. Additionally, some white varieties belong to this Tuscan cultivation region.

The characteristics of the Vino Nobile di Montepulciano are:

- Must contain a minimum of **70% of Sangiovese**, a maximum of **30% of red grapes** admitted to the cultivation of the Tuscan region or a maximum of **5% of white grape varieties**. The term 'selezione' on the label is a word that indicates a choice by the vineyard of a vinification using only grapes from a particularly suitable cru.
- Put on the market after two years, three in the case of the Riserva.

Vino Nobile di Montepulciano and Selezione

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

VINTAGE 2015

After a 2014 characterized by excessive rainfall, the 2015 has a completely opposite meteorological characterization. A slightly warmer than average winter and the second part of the spring and the summer months, sunny and hot. During 2015, the distribution of the rain was very regular, in particular, those that fell after the first week of August proved very useful.

96



Vino Nobile di Montepulciano Docg Selezione Asinone 2015

POLIZIANO

Made from the Asinone (literally big donkey in Italian) that takes its name from the characteristic shape of the animal's backside. Clay-rich terrains but at the same time abundant in lime. Strong, clear, and clean aromas. Juicy mouth at the entrance and then pulpy at mid-palate. Closing that is never too wide, but instead, fine, spicy, and balsamic. Powdery tannins.



93+



Vino Nobile di Montepulciano Docg 2015

POLIZIANO

More than 80% Sangiovese aged in wood of different dimensions. Fruity aromas in which the red variation dominates. Refreshing touches of anise complete the description of the olfactory spectrum. In the mouth, the part of the red fruit results clear on tones of fresh cherry and in coulis. Sharp finish of red fruit and mint. Acidic tannins.



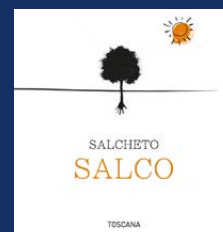
92



Vino Nobile di Montepulciano Docg Selezione Salco 2012

SALCHETO

Only Sangiovese age for two years in casks, two thirds of which are spent in tonneaux. On the nose, red fresh fruit accompanied by touches of underbrush and delicate, but perceptible, spicing. In the mouth, it enters juicy from red fruit and then widens on dark, fruity pulp. Spicy touches and smoky on the finish. Noble and powdery tannins.



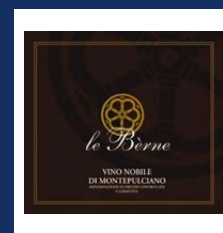
91



Vino Nobile di Montepulciano Docg 2015

LE BÈRNE

Only Sangiovese and aged in large barrels. Intense on the nose with red fruit preserves and fresh black fruit (evident is the sensation of ripe blackberry). In the mouth, the fruit is rich but never with ever arriving to be too excessive, thanks to wild touches of aromatic herbs and orange rind. Acidic tannins.



WINE RANKING

90+


Vino Nobile di Montepulciano Docg 2015

NOTTOLA

Take-off on the nose with dark fruit both juicy from blackberry and pulpy as a plum might be. Not just a fruity take-off on the nose, since sensations of both sweet and hot spices also make their appearance. In the mouth, this second aspect becomes more evident, equal in fact, to the fruity side that results in being fresher. Powdery tannins.



90


Vino Nobile di Montepulciano Docg Viola 2015

PRIORINO

Also in a strong and hot vintage, the elegance of a floral embellishment in the aromas is not overlooked. A nice preview of violet, followed by softer tonalities of dog rose. Then, abundant red fruit – the prevalent aspect in the mouth – that does not obscure those balsamic details of mint and spicy touches of cloves. Well-extracted tannins.



90


Vino Nobile di Montepulciano Docg 2015

DEI

Aromas very much centered on red fruit with a good amplexness of variety. The sip takes off again on red fruit, especially on tonalities of currant and cherry. From mid-palate on, the complexity, always associated with dynamism, acquires depth thanks to a nice piquant spicing.



89


Vino Nobile di Montepulciano Docg Santa Caterina 2015

TENUTA TRESROSE

Aromas of red fruits, fresh and jammy at the same time. Very clear the note of cherry, lifted by a delicate aroma of mint. In the mouth, a pointed, red fruited entrance that widens without exaggeration from alcohol. Pleasing spices, like cloves and licorice, at the end of the sip. Powdery and elegant tannins.



88


Vino Nobile di Montepulciano Docg Vigna d'Alfiero 2013

TENUTA VALDIPIATTA

Spicy and dark fruit on the nose. In the mouth, the attack is citrus with a nice note of orange peel, followed by fruit, again dark in which a tight sensation of fresh blackberry prevails. The finish, as well as the acidic tannins, highlights the spiciness of pink peppercorn. Not entirely convincing persistence.

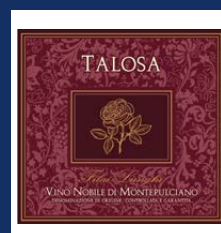


88


Vino Nobile di Montepulciano Docg Filai Lunghi 2015

FATTORIA DELLA TALOSA

Balsamic and floral take-off that recalls lavender, flanked by dark, clear, and evident fruit. In the mouth, the fruity part is the first to manifest itself and the last to disappear from the palate. In the middle, we find hot spices, more aromatic than piquant, from red peppercorn and cloves. Powdery tannins.



Vino Nobile di Montepulciano Riserva

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

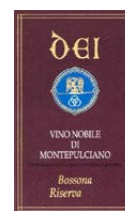
93+



Vino Nobile di Montepulciano Docg Riserva Bossona 2012

DEI

Light terrains and a great vintage. This duo of conditions results in a wine of an elegant aspect, as already displayed by the perfumes: floral, fruity, and earthy. In the mouth, it attacks on tones of dog rose and violet, more red than dark fruit, and earthy notes that recall rhubarb. Flavorful tannins. Nice post-sip length.



93



Vino Nobile di Montepulciano Docg Riserva 2013

TENUTE DEL CERRO

Violet echoes in short, concede the space to an intense fruity catalog on the nose that in this phase, range from blackberry to currant jam. The mouth and the sensations that characterize it play less on intensity while showing off sharpness. Dark fruit, of course, but also juicier sensation of red fruit. Hints of licorice root on the finish. Powdery tannins.



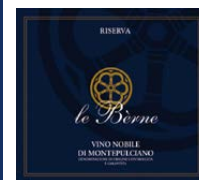
91



Vino Nobile di Montepulciano Docg Riserva 2013

LE BÈRNE

Nose a bit compact with fruit, even though variously translated, to prevail on the rest. In the mouth, the fruit, black in particular, still dominates, even if at mid-sip there are those spices that go from licorice to the spiciness of pink peppercorn. Powdery tannins.



90+



Vino Nobile di Montepulciano Docg Riserva Il Saggio 2013

ANTICO COLLE

The fruity part perceived on the nose is the immediate sensation. However, also perceived, are aromas that return to oak and spice. In the mouth, the fruit grows in intensity and expressive complexity with jammy tonalities. The spicy part loses the sensation associated with oak, giving agility to the wine especially in the closing



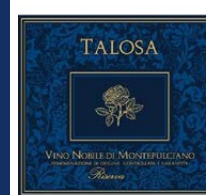
90



Vino Nobile di Montepulciano Docg Riserva 2014

FATTORIA DELLA TALOSA

Only Sangiovese. Dark fruit contrasted already on the nose by an intense spicy-hot and sweet sensation. An entrance in the mouth that is decisively fruity, even if already from mid-mouth on, the percentage relevance of the spices balances the count with fruit sensation. Finish decidedly unbalanced on spices, sweet in particular. Powdery tannins.



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MAY 2018

2018 MONTEPULCIANO WINE RANKING BY
LUCA GARDINI

TASTING PERIOD
MARCH 2018

