

Poliziano

The Poliziano Vino Nobile di Montepulciano Vigna Asinone is the pinnacle of Poliziano's range, known for its depth and complexity, crafted from the esteemed Asinone vineyard in Montepulciano.



Vino Nobile di Montepulciano Vigna Asinone 2018

Tuscany, Italy

Region and Vineyards

The **Vigna Asinone** is located in the commune of **Montepulciano**, perched at an elevation of **380-400 meters**. This well-ventilated site has nutrient-poor clay and silt soils with embedded fossils, which restrict vine vigor and contribute to concentrated flavors in the fruit. The Asinone vineyard has been cultivated and developed over the years through continuous experimentation, positioning it as Poliziano's premier plot due to its consistent quality potential.

Using a mix of **Guyot and spur-pruned cordon** training systems, the vines benefit from sustainable farming practices and range in age from **3 to 53 years**. With a modest yield of **3,000 kg per hectare**, the vineyard produces fruit that is intense and flavorful, essential for crafting a Vino Nobile with depth and complexity.

Winemaking

The **Vigna Asinone 2018** is composed of **95% Prugnolo Gentile** (Sangiovese) and **5% Canaiolo and Merlot**, fermented with yeast cultures selected from the vineyard. Fermentation occurs in **6,000- to 8,000-liter French oak vats**, followed by **20 months of aging** in 500- and 600-liter French oak tonneaux, with 20% of the oak being new and 80% being second-use barrels. This aging process imparts subtle oak influence, enhancing the wine's structure without overshadowing its fruit character.

Following barrel aging, the wine spends at least **8 months in the bottle** to refine its flavors and integrate its components fully. The final wine has an alcohol level of **14.5%**, with balanced acidity and minimal residual sugar, ensuring a dry, elegant finish with excellent cellaring potential.



Alcohol:14,50 %

Composition: 100% Sangiovese







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Tasting Notes

- Color: Deep ruby red with garnet highlights.
- **Aroma**: Aromas of black cherry, red currants, and plum, complemented by hints of leather, tobacco, and a touch of vanilla from oak aging.
- **Palate**: Full-bodied and structured, with ripe fruit flavors balanced by fine tannins and a mineral-driven finish. The wine's complexity unfolds in layers, with notes of spice, earth, and a lingering finish.

Did You Know?

The **Vigna Asinone** vineyard was identified through years of experimentation as the finest site at Poliziano, where the **Prugnolo Gentile** clone reaches its highest expression. This blend, with its high Sangiovese content, honors the tradition of Vino Nobile, which requires only 70% Sangiovese but here is elevated to 95% to showcase the vineyard's potential.

Wine Pairing Ideas

- **Bistecca alla Fiorentina**: The wine's structure pairs perfectly with the richness of Tuscan steak.
- Pappardelle with wild boar ragu: Enhances the wine's earthy, savory notes and tannic backbone.
- **Aged Pecorino Toscano**: Complements the wine's robust tannins and brings out its fruity and spicy nuances.
- **Porcini mushroom risotto**: Pairs well with the wine's complexity and earthy undertones.



James Suckling (JS): 95 Points (2018)

Dark-cherry aromas with nutmeg and flowers follow through to a full body with firm, linear tannins that are polished and beautiful at the end. Succulent and attractive now, but will age nicely. Drink or hold.



Wine Enthusiast (WE): 92 Points (2018)

Made with 95% Sangiovese and 5% Canaiolo and Colorino, this has aromas of ripe black-skinned fruit, camphor and French oak. Full-bodied and concentrated, the palate offers steeped prune, cherry marinated in spirits and licorice framed in fine-grained tannins.







Vino Nobile di Montepulciano Vigna Asinone 2018

Robert Parker (RP): 92 Points (2017)



The 2017 Vino Nobile di Montepulciano Asinone is the newest edition of one of the classic and historic wines of the appellation. This hot-vintage expression shows soft, velvety and dark fruit with plenty of cherry and blackberry. Asinone was conceived as a modern and contemporary expression of Vino Nobile, and it remains that today. Like many of its peers, I found the tannins to be less integrated in 2017, and I would recommend a hearty meat pairing to counter some of that astringency.



