



POLIZIANO

WINERY NAME:	POLIZIANO
WINERY LOCATION:	Montepulciano, Tuscany
VINEYARD LOCATION:	Montepulciano, Tuscany; Cortona, Tuscany
VINEYARD LAND:	420 acres (170 ha)
FARMING PRACTICES:	Certified Organic since 2021
GRAPE VARIETIES:	Sangiovese (Prugnolo Gentile), Cabernet Sauvignon, and Merlot, and Sangiovese (Prugnolo Gentile); small amounts of Canaiolo Nero and Colorino
WINE STYLES:	Dry red
WINE REGIONS:	Vino Nobile di Montepulciano DOCG, Rosso di Montepulciano DOC, Cortona DOC, IGT Toscana
TOTAL WINE PRODUCTION:	1,000,000 bottles (750,000 liters)
YEAR FOUNDED:	1961
OWNER(S):	Federico Carletti / Francesco & Maria Stella Carletti
WINEMAKER(S):	Maria Stella Carletti



Founded in 1961 by Dino Carletti, the Poliziano estate is a perfect example of how a relentless quest for perfection has achieved remarkable results. Starting with only 54 acres in the commune of Montepulciano, the estate has now grown to over 420 acres under the direction of Dino's son, Federico Carletti. Federico is an agronomist, but he prefers to think of himself as a farmer because he is convinced that great wines originate in the vineyard. In addition to his superior knowledge of the vineyards, his enthusiasm for his land and creating a superior product are infectious.

Carletti's work at Poliziano estate has always been focused on achieving perfection with as little intervention as possible. While this sounds counterintuitive it has worked. Over the years, he has eliminated less favorably positioned sites and replanted where the soil and climate were optimal. The selection of clones many from the estate's own original plant material the planting layouts, rootstock choices, pruning methods and training systems are all meticulously chosen. Dense plantings, but only up to a maximum of 2,000 plants per acre, are harvested parcel by parcel in every vintage at Poliziano. This is to pay respect to the different terroirs that exist in Montepulciano. Today, Poliziano produces more than 83,000 cases from about 420 organically farmed acres in Montepulciano, nearby Cortona and coastal Tuscany's Maremma region. Most of it is Sangiovese. Solar panels power more than 20% of the winery. In 2021 they received organic certification.

In the winery, the same attention to detail is in place, with multiple selections and the use of an optical sorter which allows for small-batch vinifications. However, for the top-end cuvees, Carletti prefers to rely on the human hand to sort. Wood regimes are chosen with an eye to preserving the fruit in the wine, not overpowering it. Multiple container sizes and varieties of oak complement each parcel that ages in the gravity-fed winery.

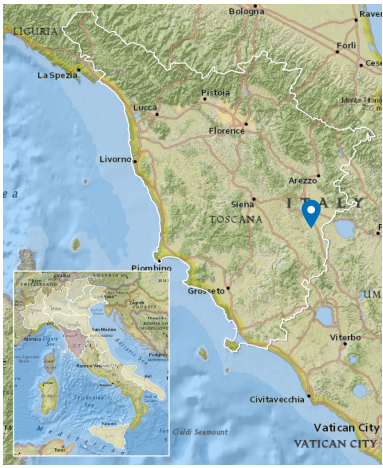
Carletti, ever the perfectionist yet ever the student, has augmented his learning by his collaborations with Carlo Ferrini and Maurizio Castelli, two Tuscan masterminds renowned for their work with the Sangiovese grape. Together they have all worked to further the renaissance of Sangiovese in Montepulciano.

Situated at the center of the commune of Montepulciano, the estate's various soil compositions help to divide it into important sections: Valiano, Lama, Casale, Pozzi, Caggiolo and Asinone. The latter two are responsible for the estate's most precious single-vineyard wines. Asinone, first released in 1983 as Vigna Asinone Riserva, has evolved into the crown jewel vineyard of the estate, winning Tre Bicchieri as *Vino Nobile di Montepulciano DOCG Asinone*. Caggiolo, which was the source of single bottling in the late '80s and '90s, will once again return as a focus wine. With the rebirth of Caggiolo and their dedication to the Sangiovese variety, they are paving the way for other monovarietal crus of Sangiovese.

As the former president of the Consorzio del Vino Nobile di Montepulciano from 2008 to 2013, Carletti is well positioned to help lead a group of producers called the Alliance. This small group aims to restore honor to the wines from this denomination. Although the DOCG regulations allow producers to blend up to 30 percent other grapes (both Italian and International varieties), each of these six producer members have committed to producing a single-vineyard wine from 100 percent Prugnolo Gentile (Sangiovese). From the 2015 vintage on, these pure Sangiovese wines will feature the word *Nobile* in large type on their labels and will carry the group's logo; the first were released in 2018.

The family passion for wine and the territory continues with Francesco and Maria Stella, Federico's children, who since 2019 and 2021 respectively, are now managing the winery. In 2024 Maria Stella was promoted to winemaker. Federico is there in a consulting role.

Always with an eye to supporting the community and keeping the commune of Montepulciano vibrant, the family owns a wine boutique in Montepulciano. Featuring the family's wines and the estate's olive oils, the shop also carries interesting Montepulciano-logged items. Perhaps the most intriguing feature of the tiny little shop is the floor. Carletti installed large glass circles over archeological ruins that were found as the shop was being renovated. *Vino Nobile* lovers can gaze down at an ancient part of Tuscany's history while sipping or shopping. Hospitality Poliziano has invested in the development of beautiful accommodations near the winery, close to the lovely hill town of Montepulciano and convenient as well to dramatic Cortona, Lake Trasimeno, and the city of Arezzo. The villa contains 5 rooms for guests in the middle of vineyards, with facilities for dining, tasting, and spa treatments. The winery and its dedicated staff are pleased to continue their tradition, over the years of offering visitors the warmth, beauty, and great wines of Tuscany.



WINES IN THE POLIZIANO PORTFOLIO

- Polignano Rosso di Montepulciano DOC Toscana
- Polignano Vino Nobile di Montepulciano DOCG Toscana
- Polignano Vino Nobile di Montepulciano Asinone DOCG Toscana
- Polignano "Le Caggiole" Vino Nobile di Montepulciano DOCG
- Polignano "In Violas" Merlot Cortona DOC
- Polignano "Le Stanze del Polignano" Toscana IGT