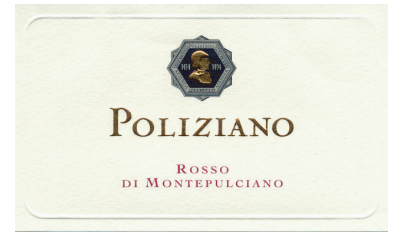


POLIZIANO ROSSO DI MONTEPULCIANO DOC 2002

Rosso di Montepulciano has only been a D.O.C. since 1989 and is one of the appellations known as "a cascata" because it may also be produced from vineyards entered on the Vino Nobile register. On our estate, for a more clear-cut line in production, we have chosen to designate vineyards with the most suitable characteristics for this type of wine and to adopt working methods aimed at obtaining a young, fruity wine, full-bodied but not aggressive. This decision enabled us to gain valuable experience and today this wine can be identified in a well-defined and international perspective as the Poliziano estate's "second wine".



Grape Composition: Prugnolo Gentile 80%, Merlot 20%
Vinification: Fermentation in "tronco-conic" stainless steel vats with punching down for 8-10 days at a maximum temperature of 30°C.
Aging: 30% of the wine is refined in 225 lt. American oak barriques (3/4 of them are of second passage and 1/4 new) for seven months. 70% of the wine remain in the tanks (cement or steel).
The two lots are then blended and bottled



Gorgonzola - cremesa

Legend has it that the creation of Gorgonzola cheese is connected to a love affair of a farmer who, wanting to spend more time with his beloved, postponed his work to the following morning, and, on amalgamating the curdle of the night before with that of the morning, obtained a cheese which had never been produced before. This is how legend has passed the story on to many a generation; however most probably Gorgonzola is the evolution of a cheese of which the Milanese Archbishop Ansperto da Biassono had already mentioned in his will dated 1881. Its name derives from that of a small village outside the city of Milan, where centuries ago herds in transit were gathered, so much so that the cheese was known as the "Stracchino di Gorgonzola", that is, the cheese produced from the milk of tired cows! There are two types of Gorgonzola cheese: a sweet type and a spicy one. The spicy type is different from the sweet type due to the bluish-greenish veinings which are more evident, for the density of the dough, for the stronger taste, for the different methods of production and for a longer period of maturation.

Type This cheese is made from soft dough produced from pasteurised vaccine milk

Description It is cylindrical in shape with a yellowish colour and greenish-bluish veining (the so-called herbage due to the formation of mould) which are more marked in the spicy type of cheese

Characteristics The taste is slightly spicy with a strong smell

