



#### WINEMAKER

Luigi Frangiosa

#### FARMING

Sustainable

#### VARIETALS

Sangiovese

#### ABV

13.5%

#### AVAILABLE SIZES (L)

0.750



## La Ciarliana

# Vino Nobile di Montepulciano 'Vigna Scianello'

ITALY, TUSCANY, VINO NOBILE DI MONTEPULCIANO



### WINERY OVERVIEW

Nestled in the heart of the rolling Tuscan hills of Montepulciano at 350 meters above sea level, La Ciarliana embodies a lifelong dream. The Pelligrino family are fourth generation grape growers since 1964, and Luigi Pelligrino grew up in his family's vineyards and studied at the local agricultural school. He worked for many years as a consultant for well-known international wineries until he fulfilled his dream of starting his own winery.

Named after the small chapel nestled in the vineyards surrounding the estate, whose belltower inspired the family run winery's logo, La Ciarliana preserves the ancient winemaking tradition in Montepulciano which dates back to the Etruscan era.

The family property has increased from 2 ha (5 ac) to the 21 ha (52 ac), with a density of 5000 vines per hectare. The vines have been planted following a careful geological and clone study, and Vigna Scianello is the most beautiful vineyard they own. It is four and a half acres of vineyard with four different kinds of soil: Tuff, clay, marlstone and red soil. The tuff adds complexity to the wine, the clay adds acidity and freshness, the marlstone provides smoothness, and the red soil instills salinity.

Vino Nobile di Montepulciano D.O.C.G. 'Vigna Scianello' from the Vigna Scianello vineyard is the family's proudest wine. It is magic, bold and powerful and is produced only in the best vintages. It is aged for 18 - 24 months in Slavonian oak casks and small barrels, then it rests in bottles for other 4 -5 months before being sold.

All grapes are harvested manually.

### TERROIR

primarily volcanic clay and slightly rocky

### VINIFICATION

All grapes are harvested manually. They are fermented in big stainless steel vats at a controlled temperature and then left in stainless steel for an additional 5 months. The Vino Nobile di Montepulciano is aged for 18/24 month in slavonian oak casks and small barrels. Then it rests in bottles for other 24 months before being sold.

### AGING

Aging : 24 months so divided as follows: 12 months in French oak barriques, 12 months minimum in the bottle

