

Corte alla Flora

Montepulciano

Montepulciano is sometimes referred to as the “Pearl of the sixteenth century,” with its courts and the aristocratic beauty of the land. Vines and olive trees have always grown well here, and the local fruits are appreciated as much today as they ever were.

For more than ten years Corte alla Flora has been selecting soils and choosing vines with an abiding respect for tradition.

Corte alla Flora works in the Cervognano area, on 35 hectares selected from 90 on the property in the heart of the zone of the *Disciplinare*. The soils are clayey, and calcareous. This gives balance in the development of tannins and aromas. The principal variety is Prugnolo Gentile which is a local line of Sangiovese. Experimental plantings of the indigenous Pugnitello are beginning to bear fruit, and Merlot, Syrah, and Cabernet Sauvignon are also planted.

The vines are trained *a cordone speronato* and pruned short, a modern technique blended with traditional culture. The resulting low yields are the basis of the wine quality: 5,200 plants per hectare, thinning out and harvesting by hand, a maximum production of 60 quintals per hectare (~2.5 tons/acre.)

Rather than “Supertuscan,” implying an ideology of the New, the goal here is to bottle *super Tuscan*, a synthesis of ancient and modern vines, worthy of the rich territory.

Rosso di Montepulciano includes 90% Prugnolo Gentile and 10% Merlot and Cabernet Sauvignon. The grapes are hand-picked in perforated boxes, destemmed, and fermented below ground in stainless steel tanks at a maximum of 28° C. Maceration lasts for 20 days after which the wine is racked off the lees and pressed gently with pneumatic bladder presses. Malolactic fermentation takes place in tanks at 20° C after which it begins its aging: 10 months in Slavonian oak casks. Finally it is aged in bottle for six months before release.

