

Avignonesi - Desiderio Cortona Merlot DOC



VINEYARDS

Vintage: 2005

Area of production: Cortona (AR)

Location: Centoia - Az. Agr. La Selva e Lombarda

Altitude and orientation: 300 m. asl South, South-West

Soil type: Clay, and limestone rock

Age of vineyard: 10 years

Training system: bush-trained

Plant density per hectare: 7.158

Grape varieties: 85% Merlot 15% Cabernet Sauvignon

Alcohol: 13,5%

VINIFICATION

Harvesting period: 20th September - 15th October, 2005

Harvest method: Hand-picked from the best positioned vineyards

Vinification: fermentation on the skins in wood and maceration lasting 4-5 weeks

Ageing: in new barriques for at least 18 months

No. of bottles produced: 42.000

TASTING NOTES

Characteristics: intense, ruby red in colour, its bouquet is delicate and persistent, with a slight scent of wild fruits; the taste is full-bodied, harmonious and round

Serving suggestions: roast and grilled meat, game and mature cheeses

Serving temperature: 19/20°C

AWARDS

DUEMILAVINI 

1999-2000

WINE ADVOCATE

2003 "90/100"

WINE SPECTATOR

1988-1999 "93/100"

1998 "92/100"

1997 "91/100"

1991-'96-'00-'01-'04 "90/100"

