

Avignonesi - Vino Nobile di Montepulciano DOCG Riserva Grandi Annate



VINEYARDS

Vintage: 2004

Area of production: Montepulciano (SI)

Location: Le Capezzine, Argiano - Az. Agr. I Poggetti

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

Soil type: Clay, and limestone rock

Age of vineyard: 10-20 years

Training system: bush-trained, cordon-trained

Plant density per hectare: 7.158-3.000

MLCONTROL Forms. 85% Prugnolo Gentile 15% Cabernet

Alcohol: 14%

VINIFICATION

Harvesting period: 10th - 30th October, 2004

Harvest method: Hand-picked from the best positioned vineyards

Vinification: vinification on the skins, 4 weeks of maceration at low temperatures and fermentation at controlled temperature below 25°

Ageing: new barriques for 30 months

No. of bottles produced: 24.000

AWARDS

DUEMILAVINI 

1997-2003

GAMBERO ROSSO 

1985

I VINI DI VERONELLI

★★★

2003

WINE SPECTATOR

1997 "96/100"

1999 "92/100"

2003 "93/100"

2004 "95/100"

TASTING NOTES

Characteristics: Vino Nobile is garnet red in colour; its bouquet is delicate and intense, with a slight scent of violet; the taste is dry with a hint of tannin

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

Serving temperature: 18°C

