

Avignonesi - Il Marzocco Cortona Chardonnay DOC



AWARDS

WINE SPECTATOR

1986 "92/100"

1987 "90/100"

VINEYARDS

Vintage: 2006

Production area: Cortona (AR)

Location: Centoia - Az. Agr. La Selva

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% Chardonnay 15% Sauvignon Blanc

Alcohol: 13,5%

VINIFICATION

Harvesting period: 1th - 10th September, 2006

Harvest method: Hand-picked from the best positioned vineyards

Vinification: vinification off the skins with immediate separation of the must from the skins, low temperature settling, temperature controlled alcoholic fermentation

Ageing: 6 months in new French oak barriques

No. of bottles produced: 9.000

TASTING NOTES

Characteristics: Il Marzocco has golden hue tending to amber; its bouquet is intense, fruity and full; its taste is aromatic, persistent and dry but remarkably full bodied

Serving suggestions: fish and shellfish, as well as white meats and soft creamy cheeses

Serving temperature: 14°C

