

# Avignonesi - Occhio di Pernice Vin Santo di Montepulciano DOC



## VINEYARDS

**Vintage:** 1996

**Area of production:** Montepulciano (SI)

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

**Altitude and orientation:** 300 m. slm South, South-West

**Soil type:** Clay, and limestone rock

**Age of vineyard:** 10-20 years

**Training system:** Cordon-trained

**Plant density per hectare:** 3.000

**Grape varieties:** Prugnolo Gentile

**Alcohol:** 15%

## VINIFICATION

**Harvesting period:** 15<sup>th</sup> - 30<sup>th</sup> September, 1996

**Harvest method:** Hand-picked from the best positioned vineyards

**Vinification:** the grapes are left to dry for 6 months and then pressed. The most is clarified in static sedimentation for 1 month and then fermented in small barrels (caratelli) with the mother.

**Ageing:** 10 years in 50 liters caratelli

**No. of bottles produced:** 1.277

## TASTING NOTES

**Characteristics:** amber in colour, its bouquet is very intense persistent and complex, reminiscent of dried fruits, spices and vanilla; its taste is full-bodied, persistent and absolutely unique

**Serving suggestions:** Occhio di Pernice is a great sweet wine and it should be sipped on its own, in small quantities but in large, wide glasses

**Serving temperature:** 16°C

## AWARDS

**GAMBERO ROSSO** 🍷🍷🍷

1989-1990

**I VINI DI VERONELLI**

★ ★ ★

1995

**VINI BUONI D'ITALIA** 🏆

1995

**WINE ADVOCATE**

1995 "96/100" 1996 "93/100"

**WINE SPECTATOR**

1995 "97/100" 1988 "96/100"

1989-'90 "95/100"

1991 "93/100"

