

Avignonesi - Rosso IGT Toscana



VINEYARDS

Vintage: 2005

Area of production: Montepulciano (SI)

Location: vineyards in the districts of Montepulciano and Cortona

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

Soil type: Clay, and limestone rock

Age of vineyard: 10 years

Training system: bus-trained

Plant density per hectare: 7.158

Grape varieties: 34% Prugnolo Gentile 33% Cabernet Sauvignon

33% Merlot

Alcohol: 12,5%

VINIFICATION

Harvesting period: 10th September - 10th October, 2005

Harvest method: Hand-picked from the best positioned vineyards

Vinification: on the skins with 15-20 days of maceration

Ageing: merlot and cabernet in barriques used for the second or third time, sangiovese in barrels.

No. of bottles produced: 200.000

TASTING NOTES

Characteristics: intense ruby red in colour with a bouquet reminiscent of wild fruits, spices and grass; the taste is round and harmonious

Serving suggestions: it is an important and long-lasting wine, rich in smooth tannins and full-bodied; the ideal complement to even the most hearty dishes

Serving temperature: 18°C

