

Avignonesi - Rosso di Montepulciano DOC



VINEYARDS

Vintage: 2007

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 years

Training system: bush-trained

Plant density per hectare: 7.158

Grape varieties: 85% Prugnolo gentile 10% Canaiolo Nero
5% Mammolo

Alcohol: 14%

VINIFICATION

Harvesting period: 1th - 15th October, 2007

Harvest method: Hand-picked from the best positioned vineyards

Vinification: on the skins in steel vats

Ageing: 4 months in large barrels

No. of bottles produced: 40.000

TASTING NOTES

Characteristics: brilliant ruby red color, delicate aroma, with a distinct hint of ripe fruits, nice balanced taste, harmonious and long lasting

Serving suggestions: very versatile every day wine, it can be paired with almost everything

Serving temperature: 17°C

