

Avignonesi - Vino Nobile di Montepulciano DOCG



VINEYARDS

Vintage: 2005

Zone of production: Montepulciano (SI)

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

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

Soil: Clay, and limestone rock

Age of vineyard: 10-20 years old

Training system: bush-trained, cordon-trained

Plant density per hectare: 7.158-3.000

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

Alcoholic content: 13%

VINIFICATION

Harvest period: 1th - 15th October, 2005

Harvest: Hand-picked from the best positioned vineyards

Vinification: "in red" (with red grapes skins) for 20-25 days under controlled temperature not over 25°C undertaking both alcoholic and malo-lactic fermentation

Ageing: 36 months in total; 18 months in large oak barrels, 18 months in French oak second passage barriques

No. of bottles produced: 250.000

AWARDS

WINE ADVOCATE

2004 "90/100"

1995 "89/100"

1996-'00-'05 "88/100"

2001 "87/100"

WINE SPECTATOR

2003 "90/100"

2001 "88/100"

1998-'99-'00-'05 "87/100"

1985-'88-'81-'97 "86/100"

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 tannic

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

Serving temperature: 18°C

