

Avignonesi - Vin Santo di Montepulciano DOC



VINEYARDS

Vintage: 1996

Area of production: Montepulciano (SI)

Location: Argiano - Az. Agr. I Poggetti

Altitude and orientation: 300 m. asl 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: Grechetto, Malvasia Toscana, Trebbiano Toscano

Alcohol: 13%

VINIFICATION

Vintage notes: Climatically "traditional" with alternating conditions of atmospheric stability and disturbance, offering temperatures which were generally in line with historical averages. The abundant spring rainfall and hot summer resulted in an exceptional quality with excellent grape concentrations. Hand picking guaranteed a careful selection of the grapes

Harvesting period: 15th - 30th 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 must 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: 1.586

TASTING NOTES

Characteristics: Avignonesi's Vin Santo is 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: It is a great sweet wine and should be sipped on its own, in small quantities but in large, wide glasses

Serving temperature: 16°C

AWARDS

DUEMILA VINI 🍷🍷🍷🍷

1991-1992

GAMBERO ROSSO 🍷🍷

1988-1989-1995

I VINI DI VERONELLI

★ ★ ★

1995

VINI BUONI D'ITALIA 🏆

1995

WINE ADVOCATE

1995-'96 "94/100"

WINE SPECTATOR

1990 "100/100" 1992 "97/100"

1995 "95/100" 1993 "93/100"

1977-'84 "92/100"

