

AVIGNONESI

GRANDI ANNATE VINO NOBILE DI MONTEPULCIANO D.O.C.G. 2011

The Grandi Annate is produced only in the very best vintages, when we are able to craft a Vino Nobile with pure Sangiovese grapes, which stands out for character, body and ageing potential.

The production philosophy of Grandi Annate is to enhance the peculiarities of our Sangiovese, while crafting a full-bodied, tightly woven wine with the stamina to refine for many years in the bottle.

2011 VINTAGE

BLAZING like the temperature of our fruit ripening...

Wines characterized by warm and charming notes, and with a heart rich in substance. Thanks to the fresh and aerated soils of our vineyards we could compensate the hot and scorching season, avoiding the over ripening of our bunches and excessive alcohol level. Wines are rich, luscious and ethereal.

TASTING NOTES

Ruby red colour. The ample bouquet opens with scents of camelias and wild roses, followed by notes of black currant and red plums, and hints of eucalyptus and sandalwood. The Grandi Annate is well-balanced and round, with concentration and structure coming from the soil and elegance and finesse coming from the age of the vines. The tannins are firm but silky, and the fruity, elegant mid-palate leads towards a long finish reminiscent of cedar.

Vino Nobile Grandi Annate is crafted only in the very best vintages, where the grapes express the complexity of our terroir to the fullest, for the production of a wine rich in character, with the stamina to age in the bottle for many years.

VINEYARD

GRAPES

100% Sangiovese.

SOIL TYPE

The soil is a deep sedimentation from the Pliocene (3-5 million years ago) with a matrix of sandy clay. It is rich in limestone and has a sub-alkaline pH.

VINEYARD SPECIFICS

I Poggetti: planted in 1978; 270 - 300 metres / 886 - 984 ft. a.s.l.;

East orientation; high guyot-trained; 2.564 plants / hectare (1,025 plants / acre).

VINIFICATION

HARVEST

The grapes for the Grandi Annate Vino Nobile di Montepulciano 2011 were picked during the first days of October.

VINIFICATION

The must from each vineyard was vinified separately and the fermentation was spontaneous with the use of indigenous yeasts. Alcoholic fermentation and maceration on the skins lasted approximately 20 days.

AGEING

18 months in French barriques and tonneau.

ALCOHOL AND TOTAL PRODUCTION

14% - 6,000 bottles.

AWARDS

2011 - 92/100 (WS) | 2011 - 90/100 (WE) | 2011 - 97/100 - 4 Viti (AIS)

2010 - 93/100 (WS) | 2010 - 90/100 (Vinous)

2006 - 91/100 (WS) | 2006 - 90/100 (WA) | 2006 - 90/100 (Vinous)

