

AVIGNONESI

GRANDI ANNATE VINO NOBILE DI MONTEPULCIANO D.O.C.G. 2012

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.

2012 VINTAGE

ELEGANT like the backbone of our most representative Sangiovese...

Melodic wines, perfectly at tune. The balance between taste and tactile sensations is like a rainbow on this scenario. This vintage was mostly dry, characterized by moderate average temperatures. The storms at the end of August came as a precious gift, allowing us to delay the harvest timing and to reach perfect maturation for our berries. Excellent quality and great balance.

TASTING NOTES

Medium ruby red colour. The elegant bouquet opens with notes of wild roses, plums and a variety of red fruits, underlined by intriguing scents of sandalwood, myrrh and delicate hints of cloves. The Grandi Annate 2012 is full-bodied yet delicate and round with a fresh acidity and a savoury finish that lingers on the palate.

VINEYARD

GRAPES

100% Sangiovese.

SOIL TYPE

The soil is a deep sedimentation from the Pliocene (3-5 million years ago) with a matrix of Vertisol clay and silt. This clay is known to swell during the year to create deep wide cracks and then shrink when drying, which help to create a healthier root system for the vines. It is rich in limestone and has a sub-alkaline pH. Banditella estate is of fluvial origin and has a presence of rocks in the soil.

VINEYARD SPECIFICS

Le Badelle: planted in 1973; 280 metres / 925 ft a.s.l.; east-west orientation; guyot-trained; 2,222 plants / hectare (888 plants / acre).

Banditella: planted in 2002; 310 metres / 1,017 ft a.s.l.; northern orientation; cordon-trained; 4,464 vines / hectare (1,785 vines / acre).

VINIFICATION

HARVEST

The grapes were picked between September 27th and October 3rd.

VINIFICATION

The fermentation was spontaneous with the use of indigenous yeasts. Alcohol fermentation and maceration on the skins lasted approximately 20 days.

AGEING

18 months in French barriques and tonneau, 20% new oak and 80% second and third passage. The wine was bottled in July 2014.

ALCOHOL AND TOTAL PRODUCTION

14.5% - 20,000 bottles.

AWARDS

2012 - 92/100 (WS) | 2012 - 93/100 (WA) | 2012 - 90/100 (WE)

2012 - 93/100 (Suckling) | 2012 - 4 Viti (AIS) | 2012 - 92/100 3 Stars (Veronelli)

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

