

AVIGNONESI

GRANDI ANNATE VINO NOBILE DI MONTEPULCIANO D.O.C.G. 2013

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.

2013 VINTAGE

RENAISSANCE, like our vineyards after the biodynamic conversion...

Wines with a muscular structure, bright colours, austere flavours, interesting to be enjoyed in the future. The heavy spring rains have reduced the fruit setting capacity. The summer, characterized by balanced temperatures, opened the way to a very peculiar autumn season. Indeed, the alternation between rains and sunshine led to a hard and intermittent harvest. The return of our special selection Grandi Annate is a sign that 2013 is one of the greatest vintages for Avignonesi.

TASTING NOTES

Medium ruby red colour, the Grandi Annate 2013 is elegant, lush and enveloping, with a fragrant and fruity bouquet, reminiscent of small red berry fruits, sweet cherries and plums, with underlying hints of rosemary and nutmeg. On the palate its impressive structure is accompanied by soft tannins and a fresh acidity, leading to a lingering, delicately spicy and deliciously fruity aftertaste.

VINEYARD

GRAPES

100% Sangiovese.

SOIL TYPE

A marine sedimentation from the Pliocene (3-5 million years ago), that is permeated by a vein of deep, blue sodic clay. Partly rich in sand and partly rich in silt and limestone, but with little or no stones at all, the soils are alkaline and do not present much organic matter.

VINEYARD SPECIFICS

Poggetti di Sopra: planted in 1978; 300 metres / 384 ft a.s.l.; eastern orientation; guyot-trained; 2,564 plants / hectare (1,035 plants / acre).

Oceano: planted in 2001; 280 metres / 925 ft a.s.l.; east-west orientation; bush-trained; 5,128 plants / hectare (2,051 plants / acre).

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

El Grasso: planted in 2004; 310 metres / 1,017 ft a.s.l.; south-west orientation; cordon-trained; 4,464 plants / hectare (1,785 plants / acre).

VINIFICATION

HARVEST

The grapes were picked during the first two weeks 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 from 20 to 30 days, depending on each vineyard lot.

AGEING

18 months in small oak. The wine was bottled in July 2015.

ALCOHOL AND TOTAL PRODUCTION

14% - 20,000 bottles.

AWARDS

2013 - 92/100 (WS) | 2013 - 94/100 (WA) | 2013 - 90/100 (Suckling)
2013 - Golden star (Vini Buoni d'Italia) | 2013 - 90/100 3 Stars (Veronelli)
2013 - 5 Stars (Guida Tosc. La Repubblica) | 2012 - 92/100 (WS) | 2012 - 93/100 (WA)
2012 - 90/100 (WE) | 2012 - 93/100 (Suckling) | 2012 - 4 Viti (AIS)

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