

AVIGNONESI

IN GRANDI ANNATE SANGIOVESE TOSCANA I.G.T. 2015

In Grandi Annate is only produced during the best vintages. The philosophy behind this wine is to highlight the best traits of Sangiovese from Tuscany. This wine is a keeper. Lay it down, wait and enjoy it later due to its fantastic ageing potential.

2015 VINTAGE

PASSIONATE like the radiant sun of this vintage...

Harmonious wines, warm and charming, on the canvas, the marriage between light and matter. The variable weather conditions of this vintage, with the right timing, enabled us to make powerful, yet elegant wines.

TASTING NOTES

Grandi Annate 2015 shows a beautiful bouquet, with notes of dill, licorice, cheroot and violet. The wine is rich, with silky tannins and is a typical expression of the terroir, mirroring the balance of a soil rich in clay, limestone and sand.

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

70% Caprile: planted in 1978; 300 metres / 984 ft a.s.l.; south-east orientation; guyot-trained; 2,564 vines / hectare (1,038 vines / acre).

17% Oceano: planted in 2001; 280 metres / 919 ft a.s.l.; east-west orientation; bush-trained; 5,128 vines / hectare (2,076 vines / acre).

13% Banditella: planted in 2002; 310 metres / 1,017 ft a.s.l.; northern orientation; cordon-trained; 4,464 vines / hectare (1,807 vines / acre).

VINIFICATION

HARVEST

The grapes were picked from the 18th to the 28th of September.

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 up to 30 days, depending on each vineyard lot.

AGEING

18 months of which 70% in large oak casks (botti), 15% in 2nd passage oak barrels (500 ltr) and 15% in 2nd passage barriques (225 ltr). The wine was bottled in December 2017.

ALCOHOL AND TOTAL PRODUCTION

14% - 12,352 bottles.

AWARDS

2015: 92 pts Wine Spectator | 93 pts James Suckling | 91 pts Veronelli
92 pts Vinous | 92 pts Wine Enthusiast

2013: 94 pts Wine Advocate | 92 pts Wine Spectator | 90 pts James Suckling
90 pts Veronelli | 5 Sterne Guida Toscana La Repubblica
90 pts Wine Enthusiast

