

AVIGNONESI

IL MARZOCCO VINO CHARDONNAY 2016

Il Marzocco is a stone lion which stands tall on its pedestal in front of Palazzo Avignonesi, in the town of Montepulciano. An heraldic symbol of wisdom and strength, this majestic lion lends its name to the Avignonesi Chardonnay since 1987, when the winery, one of the first in the area, started to produce a barrel-aged white wine. Today, the grapes for Il Marzocco are meticulously cultivated in the Pian dell'Oca vineyard, which lies at the foothill of the town of Cortona.

2016 VINTAGE

ORIGINAL like the many terroirs of our vineyards...

Wines depicted by fresh and lively colours on a deep tactile scenario. Heavy rains, hailstorms and heat have characterized this vintage, so a meticulous selection work in the vineyards was necessary. The long maturations allowed us to craft complex and well-structured wines.

TASTING NOTES

The product of an excellent vintage, the 2016 Il Marzocco Chardonnay shows a pale, golden colour. The bouquet reveals intense notes of wild flowers, golden apple and candied lemon curd with delicate, underlying hints of nutmeg and acacia honey. It has a fragrant, round and well-balanced flavour with a long lingering, nutty finish.

VINEYARD

GRAPES

100% Chardonnay.

SOIL TYPE

Soil from the Pleistocene (3 million - 120,000 years ago) of fluvial origin, rich in clay and limestone.

VINEYARD SPECIFICS

The plants are 13 years old. The vines are guyot-trained at an altitude of 330 metres a.s.l. / 1,082 feet a.s.l. and grow at a density of 3,579 plants / hectare (1,431 plants / acre) with a North-West row orientation.

VINIFICATION

HARVEST

The Chardonnay was picked on September 3rd.

VINIFICATION AND AGEING

Il Marzocco was fermented by use of *pie de cuve*, which was picked one week earlier than the rest of the grapes and helped spur the fermentation of the must. The grapes underwent a brief maceration on the skins in an inert atmosphere before they were pressed. Once the spontaneous alcoholic fermentation started, the must was transferred into barriques where the wine remained until it was bottled in March 2017, undergoing weekly batonnage.

ALCOHOL AND TOTAL PRODUCTION

13% - 10,200 bottles.

AWARDS

2016 - 92/100 (Suckling)

2014 - 90/100 (WS)

2013 - 91/100 (Veronelli)

