

AVIGNONESI

IL MARZOCCO TOSCANA I.G.T. CHARDONNAY 2017

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.

2017 VINTAGE

EXTREME, like the weather conditions of the season....

Wines painted by elegant shades on a well-defined tannic structure. The frost and the drought have challenged our vineyards a lot, but thanks to the biodynamic practices and to the big efforts of the whole production team, wines show good expressivity on the nose and a great overall balance.

TASTING NOTES

The bouquet reveals intense aromas of pineapple, peach and lemon pie, complemented with delicate hints of almond flowers. On the palate, Marzocco is fragrant and long-lingering, with a savoury finish.

VINEYARD

GRAPES

100% Chardonnay.

SOIL TYPE

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

VINEYARD SPECIFICS

The plants are 14 years old. The vines are guyot-trained at an altitude of 300 metres a.s.l. / 984 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 August 8th.

VINIFICATION AND AGEING

Il Marzocco was fermented by use of *pied de cuve*, which was picked one week earlier than the rest of the grapes and helped spur the fermentation of the must. The grapes were picked by hand and immediately pressed. Once the spontaneous alcoholic fermentation started, the must was transferred into barriques and into the concrete egg where the wine remained on the lees for 7 months.

ALCOHOL AND TOTAL PRODUCTION

12.5% - 2,600 bottles.

AWARDS

2017 - 92/100 (Suckling)

2016 - 92/100 (Suckling)

2014 - 90/100 (WS)

2013 - 91/100 (Veronelli)

