

AVIGNONESI

VINO NOBILE DI MONTEPULCIANO D.O.C.G. 2011

Avignonesi's Nobile philosophy is deeply rooted in balance and terroir.

Made of 100% Sangiovese estate grown grapes, the wine shows an elegant medium body, gentle tannins and a unique tasting profile. At its first stages it stands out for its exceptional drinkability and over the decades it surprises for its impressive ageing potential.

2011 VINTAGE

BLAZING like the temperature of our fruit ripening...

Wines characterized by warm and charming notes, and with a heart rich in substance. Thanks to the fresh and aerated soils of our vineyards we could compensate the hot and scorching season, avoiding the over ripening of our bunches and excessive alcohol level. Wines are rich, luscious and ethereal.

TASTING NOTES

Intense aromas of fresh, red fruits and forest floor with a touch of sweet spices. The taste is medium-bodied, round and elegant with silky tannins and a long lasting finish.

VINEYARD

GRAPES

100% Sangiovese

SOIL TYPE

Alkaline, with layers of clay, sand and silt, from the Pleistocene (3 million - 120,000 years ago) at Le Capezzine and from the Pliocene (3-5 million years ago) at I Poggetti, Le Badelle, El Grasso and Banditella. In the Banditella vineyard the soil is somewhat rocky due to an ancient river bed.

VINEYARD SPECIFICS

The plants are between 16 and 38 years old. The vines are bush-trained, guyot and cordon-trained at an altitude of 270 - 375 metres a.s.l. / 885 - 1,230 feet a.s.l. and grow at a density of 2,564 - 7,158 plants / hectare (1,025 - 2,863 plants / acre).

VINIFICATION

HARVEST

The grapes for the Vino Nobile di Montepulciano 2012 were picked from September 20th to October 5th.

VINIFICATION

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

AGEING

In oak for 18 months, 70% in barriques and 30% in large oak casks.

ALCOHOL AND TOTAL PRODUCTION

14% - 206,300 bottles

AWARDS

2011 - 90/100 (Decanter) | 2011 - 91/100 (WS) | 2011 - 92/100 (WE)
2011 - 91/100 (Veronelli) | 2010 - 90/100 (WE) | 2010 - 91/100 (WS)
2008 - 90/100 (WA) | 2008 - 90/100 (Vinous)

