

# AVIGNONESI

## VINO NOBILE DI MONTEPULCIANO D.O.C.G. 2012

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.

### 2012 VINTAGE

ELEGANT like the backbone of our most representative Sangiovese...

Melodic wines, perfectly at tune. The balance between taste and tactile sensations is like a rainbow on this scenario. This vintage was mostly dry, characterized by moderate average temperatures. The storms at the end of August came as a precious gift, allowing us to delay the harvest timing and to reach perfect maturation for our berries. Excellent quality and great balance.

### 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.

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### VINEYARD

#### GRAPES

100% Sangiovese

#### SOIL TYPE

Clay rich soils from the Pleistocene at Le Capezzine, Lodola and Matracchio, and from the Pliocene at I Poggetti, Le Badelle, Banditella and El Grasso.

#### VINEYARD SPECIFICS

The plants are between 9 and 39 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).

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### VINIFICATION

#### HARVEST

The grapes for the Vino Nobile di Montepulciano 2012 were picked from September 20<sup>th</sup> to October 10<sup>th</sup>.

#### VINIFICATION

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 the individual lots.

#### AGEING

12 months in French barriques and 6 months in large Slavonian oak casks, for a total of 18 months, followed by a minimum of 6 months in the bottle.

#### ALCOHOL AND TOTAL PRODUCTION

14% - 180,183 bottles

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### AWARDS

2012 - 90/100 (WE) | 2012 - 90/100 (WS)

2012 - Three Glasses (Gambero Rosso) | 2012 - Vino Slow

2011 - 90/100 (Decanter) | 2011 - 91/100 (WS) | 2011 - 92/100 (WE)

2011 - 91/100 (Veronelli) | 2010 - 90/100 (WE) | 2010 - 91/100 (WS)

