

AVIGNONESI

VINO NOBILE DI MONTEPULCIANO D.O.C.G. 2013

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.

2013 VINTAGE

RENAISSANCE, like our vineyards after the biodynamic conversion...

Wines with a muscular structure, bright colours, austere flavours, interesting to be enjoyed in the future. The heavy spring rains have reduced the fruit setting capacity. The summer, characterized by balanced temperatures, opened the way to a very peculiar autumn season. Indeed, the alternation between rains and sunshine led to a hard and intermittent harvest. The return of our special selection Grandi Annate is a sign that 2013 is one of the greatest vintages for Avignonesi.

TASTING NOTES

Intense aromas of fresh red fruits and forest floor along with a touch of sweet spices. On the palate this wine is medium-bodied and characterized by silky tannins. The flavour is round, complemented by a long lingering finish.

VINEYARD

GRAPES

100% Sangiovese

SOIL TYPE

Clay rich soils from the Pleistocene (3 million - 120,000 years ago) at Le Capezzine, Lodola and Matracchio, and from the Pliocene (3-5 million years ago) at Greppo, I Poggetti, Le Badelle, Banditella and El Grasso.

VINEYARD SPECIFICS

The plants are between 9 and 35 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 2013 were picked between October 1st and October 11th.

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% - 198,299 bottles

AWARDS

2013 - 91/100 (WS) | 2013 - 91+/100 (WA) | 2013 - Vino Slow
2013 - 90/100 (Falstaff) | 2013 - 90/100 (Suckling) | 2012 - 90/100 (WE)
2012 - 90/100 (WS) | 2012 - Tre bicchieri (Gambero Rosso) | 2012 - Vino Slow

