

AVIGNONESI

IL MARZOCCO TOSCANA I.G.T. CHARDONNAY 2018

In 1987, our winery was the first in Tuscany to produce a barrel-aged white wine, with grapes cultivated in Cortona's foothills. Today the wine continues to be a trend leader with its vinification in a concrete egg, a terracotta jar and oak barrels. An elegant dynamic wine, it owes its name to a stone lion, symbol of wisdom and strength, which can be found in front of Palazzo Avignonesi in Montepulciano.

2018 VINTAGE

This great year was reflected in abundant and healthy bunches filling our organic vineyards. A warm spring set the scene for what proved to be an exciting vintage. The grapes benefited from a mild summer with occasional showers, allowing them to reach perfect ripeness.

TASTING NOTES

An elegant dynamic and well balanced wine Marzocco will enchant you with its oaky notes. On the nose it has a delicate wood scent that explodes with the first sip. On the palate it is fresh with elderflower, orange and honey notes.

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 two different days (August 22nd and 27th) to ensure we retained a balanced acidity and flavour profile.

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 were picked by hand and immediately pressed. Once the spontaneous alcoholic fermentation started the must was transferred 5% into new french barrels, 18% into a concrete egg, 5% into an anfora and 28% into used french barrels, where the wine remained on the lees for 6 months with batonnage every two weeks.

ALCOHOL AND TOTAL PRODUCTION
12.5% - 11,333 bottles.

AWARDS

2017 - 92/100 (Suckling)
2016 - 92/100 (Suckling)
2014 - 90/100 (WS)
2013 - 91/100 (Veronelli)

