

AVIGNONESI

VINO NOBILE DI MONTEPULCIANO D.O.C.G. 2010

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.

TASTING NOTES

Lots of fresh and ripen fruit, typical of Sangiovese, with balsamic notes which give character to the aroma profile. An elegant, full bodied taste with hints of eucalyptus and a long lingering finish. Given the excellent balance between tannins, acidity and fruit, the 2010 Vino Nobile di Montepulciano is a wine that will age well.

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.

VINEYARD SPECIFICS

The plants are between 16 and 40 years old. The vines are bush-trained for the younger vineyards and guyot for the older vineyards 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

Grapes were picked both by hand and by harvester, on the 21st, 22nd and 23rd of September.

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, 80% in barriques and 20% in large Slavonian oak casks. Given the delicate nature of the 2010 vintage, mostly second passage barriques were used.

ALCOHOL AND TOTAL PRODUCTION

13.5% - 140,000 bottles

AWARDS

2010 - 91/100 (WS) | 2010 - 90/100 (WE)
2008 - 90/100 (WA) | 2008 - 90/100 Vinous
2007 - 91/100 (WE) | 2006 - 90/100 (WS)
2004 - 90/100 (WA) | 2004 - 90/100 (Vinous)

