

AVIGNONESI

VINO NOBILE DI MONTEPULCIANO D.O.C.G. 2017

This wine is made with Sangiovese grapes highlighting the balanced and harmonious traits of its habitat. The wine shows a sleek medium body, seamless tannins and a distinctive tasting profile. Great for the 'now' it reveals an impressive ageing potential.

2017 VINTAGE

The 2017 vintage is characterised by extreme climatic events, in particular by a spring frost and prolonged drought throughout the vegetative period which put a strain on our vines. The plants underwent vegetative blocks that made it difficult for the pulp, skins and pips to develop, which were more concentrated. Through short and delicate extractions we were able to privilege the elegance and drinkability that distinguish our wines.

TASTING NOTES

In the glass it has intense garnet red reflections. On the nose, aromas of red berries, cherry and pomegranate and the unmistakable violet scent of Sangiovese. In the background a touch of vanilla and Mediterranean herbs. On the palate it is well balanced and ripe cherry and plum return, supported by a dense tannic texture. The body is warm, ethereal and enveloping with a long and persistent finish.

VINEYARD

GRAPES

100% Sangiovese.

SOIL TYPE

Sedimentary soils of marine origins, calcareous with variable quantities of clay and sand from the Pleistocene (3 million - 120,000 years ago) at Le Capezzine, Lodola and Matracchio, from the Pliocene (3-5 million years ago) at I Poggetti, Le Badelle, Il Greppo, Banditella and El Grasso.

VINEYARD SPECIFICS

The plants are between 12 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 were picked from September 10th to October 1st.

VINIFICATION

Alcoholic fermentation is carried out by the yeasts selected from our *pied de cuve*. *Pied de cuve* is the process by which a vat of grapes is harvested in advance and used to prepare a natural yeast, specific for a grape variety and / or vineyard. This will become the basic yeast for the fermentation of all the other grapes, which will be harvested later. With this process we enhance the link between man, the vineyard and the wine that will be so representative of our habitat.

AGEING

18 months mainly in large Slavonian oak casks (called botti) and oak barriques (225 ltr and 500 ltr).

ALCOHOL AND TOTAL PRODUCTION

13.5% - 161,866 bottles.

AWARDS

2017: 93 pts Suckling

2016: 93 pts Suckling | 93 pts Wine Enthusiast | Slow Wine

