

AVIGNONESI

LIFE THROUGH A GLASS

VINO NOBILE DI MONTEPULCIANO D.O.C.G. 2018

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.

2018 VINTAGE

This great vintage is reflected in abundant and healthy bunches that have filled our organic vineyards. A warm spring kicked off what turned out to be an exciting year. The grapes benefited from a mild summer with occasional showers, allowing them to reach perfect ripeness.

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.

GRAPES

100% Sangiovese

ALCOHOL

14%

PRODUCTION

165,395 bottles

FROM VINEYARD TO VINIFICATION

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).

HARVEST

The grapes were picked from September 10th to October 3rd

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) and 6 months in bottle.

AWARDS

2017: 93 pts Suckling | 93 pts Wine Enthusiast | 91 pts Vinous
2016: 93 pts Suckling | 93 pts Wine Enthusiast | Slow Wine

The sediments you might find in this wine show that it is made of pure Sangiovese with minimal intervention. The deposit is due to its high content of a natural antioxidant called quercetin, which is perfectly safe. This is not a flaw, it is a characteristic of the pure Sangiovese.

