

AVIGNONESI

ROSSO DI MONTEPULCIANO D.O.C. TOSCANA 2019

With its abundant, upfront fruit and bright acidity Avignonesi's Rosso di Montepulciano is a typical example of Sangiovese from Tuscany. The Netflix of reds, that surprises you and calls you back for more for its great drinkability.

2019 VINTAGE

2019 was a great year for wine. Warm weather albeit not dry, was the background to a great production in terms of quantity and quality. With just the right amount of rainfall, work in the vineyards never stopped and great attention was placed to the grapes to balance warmth, rain and soil.

TASTING NOTES

The Rosso di Montepulciano has a ruby red colour highlighted by purple reflections. In the nose it opens with notes of raspberry, strawberry and blackberry that combine with aromas of sweet spices such as cinnamon and nutmeg. On the palate it is pleasant and fresh, with a good acidity. Ready to drink, it has a delicate and smooth tannic structure accompanied by generous balsamic aftertaste notes typical of Sangiovese.

VINEYARD

GRAPES
100% Sangiovese

SOIL TYPE

Clay rich soils of marine origin from the Pleistocene (3 million - 120,000 years ago) and the Pliocene (3-5 million years ago) era.

VINEYARD SPECIFICS

The vineyards were planted between 1990 and 2006. The vines are cordon-trained, guyot-trained and bush-trained at an altitude of 270 - 350 metres a.s.l. / 885 - 1,148 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 harvested in early September

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. Maceration on the skins for approximately 10 days with daily pumping over.

AGEING

At least 6 months in oak barrels and a minimum of 3 months in the bottle

ALCOHOL AND TOTAL PRODUCTION

13.5% - 93,866 bottles

AWARDS

2018: 92 pts Suckling

2017: 90 pts Suckling

