

AVIGNONESI

GRIFI TOSCANA I.G.T. 2012

Grifi is a blend of 2 late ripening varieties, Sangiovese and Cabernet Sauvignon. The Sangiovese is sourced from old vines in Montepulciano, which produce a concentrated, elegant wine, and the Cabernet Sauvignon comes from our best vineyards in Cortona, lending spice and power to the wine. The encounter of these two eminent, yet very different varieties from two neighbouring, yet distinct growing areas, Montepulciano and Cortona, inspired Avignonesi to adopt the griffon icon for its label, a creature made of two regal animals, the lion and the eagle.

2012 VINTAGE

ELEGANT like the backbone of our most representative Sangiovese... Melodic wines, perfectly at tune. The balance between taste and tactile sensations is like a rainbow on this scenario. This vintage was mostly dry, characterized by moderate average temperatures. The storms at the end of August came as a precious gift, allowing us to delay the harvest timing and to reach perfect maturation for our berries. Excellent quality and great balance.

TASTING NOTES

The hot and dry 2012 vintage favoured the production of an intensely coloured, full-bodied Grifi. Ripe aromas of red and black berry fruits find depth in scents of sweet spices, toasted wood and Mediterranean undergrowth. The flavour is warm, dense and austere with lots of crunchy tannins, distinctive of a great vintage. The finish is long, warm and savoury, with a light, balsamic touch. A wine perfect for long ageing in the bottle.

VINEYARD

GRAPES

50% Sangiovese, 50% Cabernet Sauvignon

SOIL TYPE

Varying, depending on the single vineyard lots, but generally rich in clay, silt and limestone with little or no stones in the underground.

VINEYARD SPECIFICS

The plants are between 15 and 38 years old. The vines are bush-trained, guyot and cordon-trained at an altitude of 270 - 300 metres a.s.l. / 886 - 984 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 Sangiovese was picked on September 25th and 26th (younger vines), and on October 9th (old vines), while the Cabernet Sauvignon was picked on October 10th to 12th.

VINIFICATION

Separate fermentation for the two varieties in stainless steel tanks with the use of indigenous yeasts. Alcohol fermentation and maceration on the skins lasted from 23 to 27 days for the Sangiovese and from 28 to 29 days for the Cabernet Sauvignon. The malolactic fermentation was completed in oak.

AGEING

18 months in oak.

ALCOHOL AND TOTAL PRODUCTION

14.5% - 35,000 bottles

AWARDS

2012 - 90/100 (WS) | 2012 - 90/100 (WA) | 2012 - 90/100 (Suckling)
2012 - 3 Stars (Veronelli) | 2012 - Silver medal (Decanter)
2012 - Silver medal (Texsom) | 2011 - 92/100 (Veronelli) | 2010 - 90/100 (WS)

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