

# AVIGNONESI

## GRIFI TOSCANA I.G.T. 2018

This risk-rewarding wine is for bullish producers only. In fact in 2014 Grifi was not produced due to adverse climate conditions. An incredible blend where Sangiovese's freshness perfectly merges with the Cabernet Sauvignon's backbone. Another fine example of a great blend for ageing.

### 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

The assembly of two such different personalities such as Sangiovese and Cabernet Sauvignon blend together, giving this wine a unique character. Dark ruby red in color with purple reflections, the nose opens with notes of blueberries, blackberries and incense going up to sandalwood and graphite. In the mouth it is dense and complex with hints of blackberry jam and cinnamon. It then evolves like a balsamic explosion supported by good acidity. The lively tannin all over the palate accompanies the savory and persistent finish.

---

### VINEYARD

#### GRAPES

49,58% Sangiovese, 50,42% Cabernet Sauvignon.

#### SOIL TYPE

Sedimentary soils of marine origin from the Pliocene (3-5 million years ago) with the alternation of clay, loam and calcareous sand. The Cabernet Sauvignon grows on the same type of soil, but richer in more recent fluvial pebbles.

#### VINEYARD SPECIFICS

The Sangiovese comes from the Marmino (18.55%), Caprile (15%), El Grasso (10%) and Poggio Badelle (6%) vineyards. The Cabernet Sauvignon comes from La Banditella (40%) and Poggio alla Lodola (9.58%). The vines are guyot and cordon-trained at an altitude of approximately 300 metres a.s.l. / 984 feet a.s.l. and grow at a density of 2,564 - 5,682 plants / hectare (1,025 - 2,271 plants / acre).

---

### VINIFICATION

#### HARVEST

The harvest began in late August and finished in mid-September.

#### VINIFICATION

Separate vinification for the two varieties in stainless steel vats with the use of indigenous yeasts selected by the company's pied de cuve. Alcoholic fermentation with subsequent maceration on the skins lasted up to 25 days. The malolactic fermentation took place in wood.

#### AGEING

18 months in French oak barriques (225 ltr) and large Slavonian oak barrels (6000 ltr).

#### ALCOHOL AND TOTAL PRODUCTION

14.5% - 26,035 bottiglie.

---

### AWARDS

2017: 94 pt Suckling

2016: 94 pt Suckling | 91 pt Veronelli

