

AVIGNONESI

POGGETTO DI SOPRA - ALLIANCE VINUM NOBILE DI MONTEPULCIANO D.O.C.G. 2017

The Alliance is a group of six Nobile producers - Salcheto, Poliziano, La Braccasca, Dei, Boscarelli, and Avignonesi - all sharing the dedication to Nobile's rediscovery. The six winemakers have coordinated their respective work and each crafted a cru 100% Sangiovese Nobile specifically for this project.

The Poggetto di Sopra brings out the characteristics of its environment, recalling the clay soil it lays upon.

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

This wine is characterised by grace and elegance. The bouquet is full and ethereal of ripe fruit and cherries in alcohol accompanied by typical nuances of the Mediterranean scrub such as lavender, thyme and wild mint. On the palate it has a very large and sweet opening. The silky tannin spreads a dense texture accompanied by a warm and lively body where notes of fresh coconut and sweet spices such as cinnamon persist.

VINEYARD

GRAPES

100% Sangiovese

SOIL TYPE

A sedimentation from the Pliocene (3-5 million years ago) of marine origin, the subsoils of the *Poggetto di Sopra* estate are permeated by a vein of blue sodium clay. More in detail, this wine comes from the *Caprile* vineyard which is characterised by the union of two soils, one with more silt and limestone with alkaline pH and low in organic matter, the other one with a mixed matrix of sand and clay-limestone. Both soils have a poor structure.

VINEYARD SPECIFICS

The plants have an average age of 39 years and are guyot trained at an altitude of 300 metres a.s.l. (984 ft a.s.l.) with a density of 2,564 vines / hectare. (1,038 plants / acre).

VINIFICATION

HARVEST

The grapes were hand-picked on September 14th and 20th.

VINIFICATION

The fermentation was spontaneous. Alcoholic fermentation and maceration on the skins lasted 21 days.

AGEING

20 months in wooden casks (500 ltr).

ALCOHOL AND TOTAL PRODUCTION

14% - 2,150 bottles and 250 magnums

AWARDS

2017: 94 pts James Suckling | 90 pts Decanter

2016: 96 pts Decanter | 95 pts James Suckling | 94+ pts Wine Advocate
94 pts Wine Enthusiast | 91 pts Vinous

