

AVIGNONESI

DA·DI TOSCANA I.G.T. ROSSO 2018

Avignonesi goes “Terracotta” on a new Organic Rosso 2018

At Avignonesi, striving for excellence goes hand in hand with experimenting with 100% Tuscan wine-making processes. The intention is to allow the habitat to prevail over foreign influences. For this particular wine, Avignonesi has put aside steel and oak in favour of Tuscan clay.

Chinese for “earth, soil”, the name Da-Di was chosen to underline this particularity.

2018 VINTAGE

This great year was reflected in abundant and healthy bunches filling our organic vineyards. A warm spring set the scene for what proved to be an exciting vintage. The grapes benefited from a mild summer with occasional showers, allowing them to reach perfect ripeness.

TASTING NOTES

The clay gives this 100% Sangiovese a vibrant and unvarnished taste of red fruit. Da-Di is bursting with the freshness and elegance typical of amphora-ageing. Medium body, sleek texture and mouth-watering red berries and cherries tantalise the senses, giving way to a soft spicy finish.

VINIFICATION

GRAPES

100% Sangiovese grapes chosen from our best vineyards.

HARVEST

The grapes were handpicked between the end of September and the beginning of October.

VINIFICATION

Da-Di is vinified in 11 terracotta vessels made in Tuscany – 6 were manufactured by Artenova in Impruneta, and 5 were manufactured by Laboratorio San Rocco in Torrita di Siena using clay from Mount Amiata.

This wine is vinified using one-third whole bunches and two-thirds whole berries. Fermentation takes place with indigenous yeast, followed by daily punch-downs by hand. Maceration lasted 40 days.

AGEING

Da-Di is blended after three months, then returned to the amphora for an additional two months’ ageing before bottling.

ALCOHOL AND TOTAL PRODUCTION

14% - 9,066 bottles.

