

DA·DI TOSCANA I.G.T. SANGIOVESE 2019

Avignonesi goes “Terracotta” on a new Organic Rosso

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.

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

Nose with intense and fascinating, precise and varietal aromas. Notes of cherry, ripe raspberries and currants are harmoniously intertwined with nuances of rosolio and wild strawberry. Viscous, dense, vibrant and explosive on the palate. The red fruits, morello cherries and black cherries, straightforward and sincere, come back to the palate and fill it with bright colors. The well-present tannin spreads out on the lips thus recalling the real and tenacious Sangiovese from Tuscany. The finish is the highest point of the encounter between freshness and sweetness, a combination that only terracotta wine can offer.

VINIFICATION

GRAPES

100% Sangiovese grapes chosen from our best vineyards.

HARVEST

The grapes were handpicked between September 16th and October 7th.

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 1 month.

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

13.5% - 12,720 bottles.

AWARDS

2019: 92 pts Suckling

2018: 91 pts Suckling | 91 pts Wine Advocate | 91 pts Wines Critic

