AVIGNONESI

DA·DI TOSCANA I.G.T. SANGIOVESE
2020

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.

2020 VINTAGE

The rather mild and dry winter of 2020 mirrors that of 2019. The heavy rains after flowering caused some difficulties that our team was however able to manage excellently. Thanks to the great water retention capacity of our clay-rich soils, the bunches have easily overcome the summer heat and preserved their acidity.

TASTING NOTES

Nose with intense and fascinating, precise and varietal aromas. Notes of cherry, ripe raspberries and currants intertwine with harmonious nuances of rosolio and wild strawberry. Viscous, dense, vibrant and explosive on the palate. Red fruits such as morello cherry and black cherry caress the palate accompanied by floral touches. The well-present tannin spreads on the lips recalling the real and tenacious Sangiovese di Toscana. 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 19th and 30th.

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.
Vinification with 10% of whole bunches. Fermentation with indigenous yeast and maceration of 40-45 days with manual punching down.

AGEING
90 days in amphora

ALCOHOL AND TOTAL PRODUCTION
13% - 16,140 bottles.

AWARDS

2019: 92 pts Suckling
2018: 91 pts Suckling | 91 pts Wine Advocate | 91 pts Wines Critic