

AVIGNONESI

EL GRASSO VINO NOBILE DI MONTEPULCIANO D.O.C.G. 2016

A thick floor of clay topped by a thin calcareous layer characterises the Nobile's underworld. The clay acts as a water reserve releasing just the right amount to the vineyards. This magical environment is where the tasting palette of Sangiovese comes to life. Based on the plots' geolocation the grapes take on a nuance of their own. Our single vineyards represent the Sangiovese tasting palette with which our Nobile is made. All vinified in the same manner, they are truly different yet can come together harmonically.

2016 VINTAGE

The balanced weather conditions of this vintage, characterised by the right amount of all the elements, enabled us to make powerful, yet elegant wines. A mild and relatively dry winter was overthrown by a cold and wet spring. Summer was warm and sunny which compensated for the wet and cold spring. A cold September with Nordic winds allowed for the grapes to reach perfect maturity.

TASTING NOTES

El Grasso is a fresh and yet opulent wine which follows the notes of a Jazz concert. On the nose it has hints of a mediterranean grove: cherry and red fruit accompany alfalfa and mint notes. This wine culminates in a high and sweet finish.

VINEYARD

GRAPES
100% Sangiovese.

SOIL TYPE
Soil of marine origin from the Pliocene (3-5 million years ago) rich in clay and silt, with the presence of deep, blue sodic clay. Rich in limestone, the soil is alkaline and does not present much organic matter.

VINEYARD SPECIFICS
This vineyard was planted in 2004. The vines are cordon-trained at an altitude of 300 metres a.s.l. / 984 feet a.s.l. and grow at a density of 4,464 plants / hectare (1,785 plants/ acre) with a South-West row orientation.

VINIFICATION

HARVEST
The grapes for El Grasso were picked on September 28th.

VINIFICATION
Alcoholic fermentation in stainless steel tanks with the use of indigenous yeasts. Approximately 30 days of maceration on the skins.

AGEING
22 months in large slavianian oak casks.

ALCOHOL AND TOTAL PRODUCTION
13.5% - 3,498 bottles.

AWARDS

2016: 93 pts James Suckling | 93 pts Wine Spectator

