

AVIGNONESI

OCEANO 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

Oceano gives voice to one of the most peculiar expressions of Avignonesi's soils: the mattaione clay, able to craft a fruity and well-structured Sangiovese. Opulent and voluptuous, Oceano impresses for its power and charisma and enchants for its great intensity. On the nose, the bouquet is rich and complex: brandied cherries and Mediterranean herbs hints intertwine with citrus fruit, sandalwood and violet flower notes. In the mouth, Oceano overwhelms your palate in a wave of freshness and heat, where the ripe fruit aromas are integrated with earthy notes and culminate in a long and persistent 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 2002. The vines are bush-trained at an altitude of 290 metres a.s.l. / 951 feet a.s.l. and grow at a density of 5,128 plants / hectare (2,051 plants / acre) with a North-West row orientation.

VINIFICATION

HARVEST
The grapes for Oceano were picked in mid September.

VINIFICATION
Alcoholic fermentation in stainless steel tanks with the use of indigenous yeasts. Approximately 35 days of maceration on the skins.

AGEING
22 months in oak.

ALCOHOL AND TOTAL PRODUCTION
13.5% - 3,379 bottles.

AWARDS

2016: 95 pts James Suckling | 93 pts Decanter | 90 pts Wine Spectator
2015: 93 pts Wine Spectator | 95 pts James Suckling | 94 pts Decanter
93 pts Vinous

