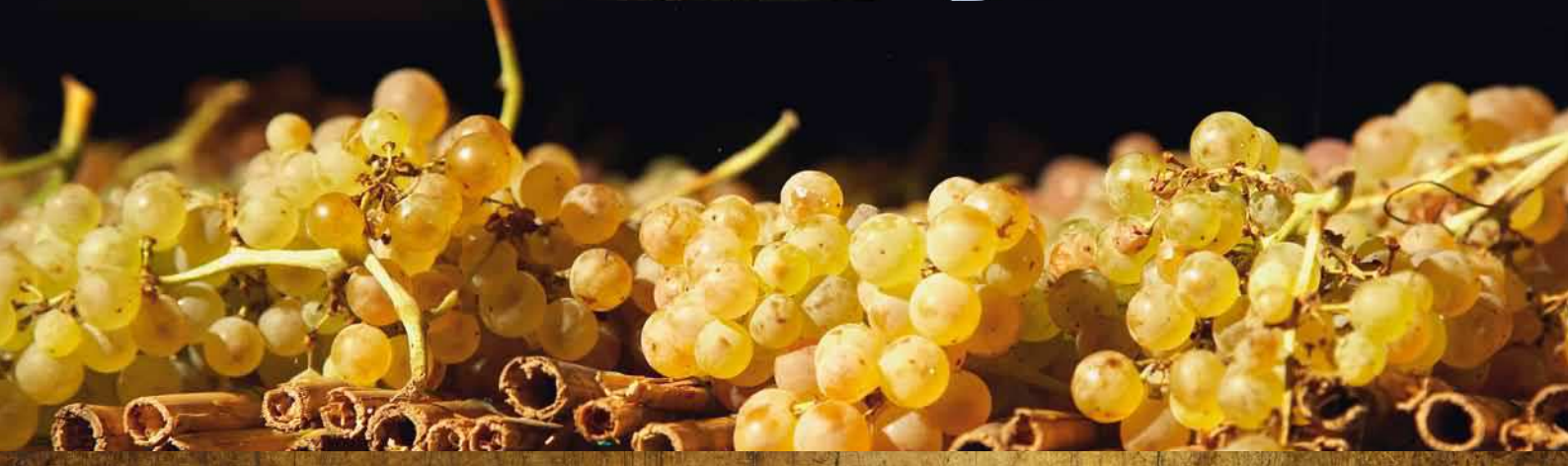
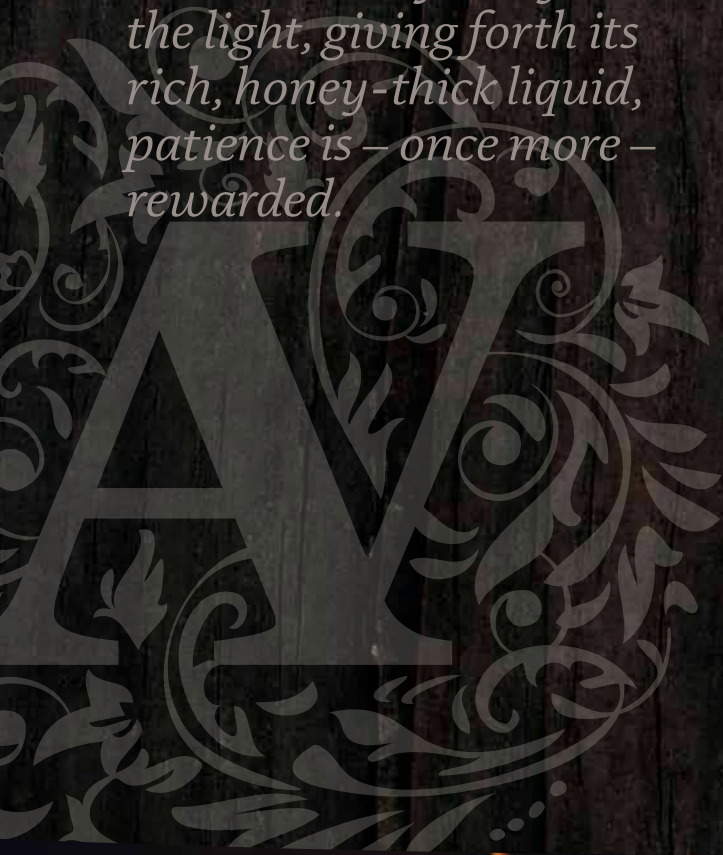


# AVIGNONESI

*When, after 10 years of darkness and solitude, the Vin Santo finally sees the light, giving forth its rich, honey-thick liquid, patience is – once more – rewarded.*



**AUTHENTIC TUSCANY**

[www.avignonesi.it](http://www.avignonesi.it)

# Vin Santo di Montepulciano DOC

— 1998 —



## Vineyard

<b>Grapes:</b>	Trebbiano, Malvasia
<b>Grape origin:</b>	Le Capezzine Estate, close to the town of Valiano northwest of Montepulciano
<b>Altitude:</b>	270 - 330 metres a.s.l.
<b>Exposure:</b>	South, southwest
<b>Soil type:</b>	Deep, calcareous, with layers of clay and sand
<b>Age of the vines:</b>	10-35 years old
<b>Training system:</b>	Spurred cordon
<b>Vine density:</b>	3,300 vines per ha for the oldest vineyards - 7,000 vines per ha for the youngest ones

## Vinification

<b>Harvest:</b>	Hand picked in small boxes mid September
<b>Vinification:</b>	Grapes are laid out for 6 months on straw mats in the “ <i>appassitoio</i> ”, a dark, temperature and humidity controlled room. They are then softly pressed and the must is transferred in “ <i>caratelli</i> ” for a slow, natural fermentation with the aid of indigenous yeast, known as “ <i>mother</i> ”.
<b>Ageing:</b>	10 years in “ <i>caratelli</i> ”, sealed with wax
<b>Alcohol:</b>	14%
<b>Total production:</b>	1,800 bottles

## Tasting notes

Amber in colour; the bouquet is very intense, persistent and complex, with endless layers of dried fruit, rose petals, tea leaves, exotic spices and vanilla. Its taste is full-bodied, sweet, persistent and thoroughly unique.

<b>Accolades</b>	1998-94/100 (WA)	1997-97/100 (WS)
	1997-95/100 (WA)	1996-94/100 (WA)
	1995-95/100 (WS)	1995-94/100 (WA)
	1994-97/100 (WS)	1993-96/100 (WA)
	1993-93/100 (WS)	1992-97/100 (WS)
	1992-95/100 (WA)	1990-100/100 (WS)

**AVIGNONESI**