

AVIGNONESI

DESIDERIO MERLOT TOSCANA I.G.T. 2017

Desiderio was a bull which lived on Avignonesi's Capezzine farm more than one hundred years ago. The largest bull in Tuscany at that time, this majestic animal helped define the Chianina cattle race, specific to the Bistecca Fiorentina. It came as a natural choice to dedicate this Merlot to the beloved bull as a testimony to the wines' origin. This is Merlot from Tuscany at its best.

2017 VINTAGE

The 2017 vintage was characterised by extreme climatic events, in particular by a spring frost and a long-lasting drought throughout the growing season that has put a strain on our vineyards. The plants have suffered from vegetative interruptions which have made it difficult to develop the pulp, the skins and the seeds which were more concentrated. Through short and delicate extractions we have managed to privilege the elegance and drinkability that distinguish our wines.

TASTING NOTES

Explosive olfactory impact. The wide aromatic bouquet ranges from cherry and plum jam to notes of black tea, rhubarb and graphite, with small final notes of fermented tobacco. The entrance is bursting. The palate is invested by the imposing and typical structure of Tuscan Merlot, enveloping and warm. Tastefully in symbiosis with the olfactory notes, the dense and linear tannin accompanies hints of coconut and black pepper in retrofaction.

VINEYARD

GRAPES
100% Merlot

SOIL TYPE

Sedimentation from the Pleistocene (3 million - 120,000 years ago) with a strong fluvial clay origin in Cortona and moderately deep, silty clay soil from the Pliocene (3-5 million years ago) origin in Montepulciano.

VINEYARD SPECIFICS

Greppo: planted in 2001; 282 metres / 925 ft a.s.l.; north-west, south-east orientation; cordon-trained; 5,200 plants / hectare (2,105 plants / acre).

La Selva: planted in 2000; 300 metres / 984 ft a.s.l.; south-east orientation; bush-trained; 7,158 vines / hectare (2,897 vines / acre).

Le Badelle: planted in 2000; 375 metres / 1,227 ft a.s.l.; northern orientation; cordon-trained; 5,882 vines / hectare (2,380 vines / acre).

VINIFICATION

HARVEST

The Merlot was picked between the 21st of August and the 6th of September

VINIFICATION

Between two and three weeks of temperature-controlled alcoholic fermentation with maceration on the skins in stainless steel tanks. Only indigenous yeasts were used. The malolactic fermentation took place in oak.

AGEING

20 months in 225 litres oak barrels (15% new).

ALCOHOL AND TOTAL PRODUCTION

14% - 33,902 bottles.

AWARDS

2017: 92 pts Suckling

2016: 93 pts Suckling | 92 pts Veronelli

2015: 94 pts Suckling | 93 pts Veronelli | 92 pts Wine Enthusiast | 92 pts Decanter
91 pts Vinous | Platinum Medal Wine Hunter Awards

