

# AVIGNONESI

## VIN SANTO DI MONTEPULCIANO D.O.C. 2005

Literally holy wine, the Vin Santo is a sweet wine deeply rooted in Tuscan tradition. The first references date back to the Renaissance, which is also when the Avignonesi family first came on the scene. To this date our Vin Santo and Occhio di Pernice are produced with the madre (yeast) that has been passed on for generations and provides that ethereal taste. This sweet wine is the result of an exceptionally long ageing process during which over half of this precious liquid evaporates. It has been calculated that with the same amount of grapes used to produce one of our 375 ml bottle you can produce twenty-four 750 ml bottles of wine.

### TASTING NOTES

This Vin Santo is characterised by intense aromas of caramel and walnut husk, softened by hints of honeydew honey, nutmeg and pennyroyal. The aftertaste recalls memories of candied orange and butter biscuits. On the palate this sweet wine reveals infinite taste sensations, a symphony of notes of dried figs, almonds, orange jam and rosemary. A perfect balance between sweetness and acidity leads to a long and sensual finish.

### VINEYARD

#### GRAPES

Malvasia and Trebbiano.

#### SOIL TYPE

The soil is a sedimentation from the Pleistocene (3 million - 120,000 years ago) with sandy clay and moderate amounts of lime.

#### VINEYARD SPECIFICS

The plants are 10 years old. 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 5,051 plants / hectare (2,020 plants / acre).

### VINIFICATION

#### HARVEST

The grapes have been hand-picked from the best vineyard parcels and placed in small, vine leaf-coated bins.

#### VINIFICATION

The grapes are laid out for a few months on straw mats in the "appassitoio" (drying room). They are then softly pressed and the must is transferred in "caratelli" (50-liter oak casks) for a slow, natural fermentation with the aid of an indigenous yeast known as "madre".

#### AGEING

10 years in "caratelli".

#### ALCOHOL AND TOTAL PRODUCTION

12.5% - 375 ml bottles: 2,333; 100 ml bottles: 1,800; 750 ml bottles: 60.

### AWARDS

2002: 97 pts Wine Advocate | 95 pts Wine Spectator | 4 Stars Vini Buoni d'Italia  
95 pts Wine Enthusiast  
2001: 97 pts Wine Advocate | 96 pts Veronelli | 95 pts Wine Spectator  
92 pts Vinous  
2000: 97 pts Wine Advocate | 94 pts Wine Spectator | 3 Stars Veronelli

