

AVIGNONESI

IL MARZOCCO TOSCANA I.G.T. CHARDONNAY 2019

In 1987, our winery was the first in Tuscany to produce a barrel-aged white wine, with grapes cultivated in Cortona's foothills. Today the wine continues to be a trend leader with its vinification in a concrete egg, a terracotta jar and oak barrels. An elegant dynamic wine, it owes its name to a stone lion, symbol of wisdom and strength, which can be found in front of Palazzo Avignonesi in Montepulciano.

2019 VINTAGE

2019 was a great year for wine. Warm weather albeit not dry, was the background to a great production in terms of quantity and quality. With just the right amount of rainfall, work in the vineyards never stopped and great attention was placed to the grapes to balance warmth, rain and soil.

TASTING NOTES

An elegant, dynamic and deep wine, Marzocco will enchant you with its explosive notes of fresh flowers such as acacia and ripe pineapple accompanied by intriguing vanilla nuances. On the palate it is sumptuous and creamy with notes of elderflower, orange and fresh apricot. The mouth is delighted by a vibrant, mouthwatering finish.

VINEYARD

GRAPES
100% Chardonnay.

SOIL TYPE
Soil from the Pleistocene (3 million - 120,000 years ago), rich in clay and limestone.

VINEYARD SPECIFICS
The plants are 14 years old. The vines are guyot-trained at an altitude of 300 metres a.s.l. / 984 feet a.s.l. and grow at a density of 3,579 plants / hectare (1,431 plants / acre) with a North-West row orientation.

VINIFICATION

HARVEST
The Chardonnay was picked on three different days (August 28th, September 3rd and 9th) to ensure we retained a balanced acidity and flavour profile.

VINIFICATION AND AGEING
Il Marzocco was fermented by use of *pied de cuve*, which was picked one week earlier than the rest of the grapes and helped spur the fermentation of the must. The grapes were picked by hand and immediately pressed. Once the alcoholic fermentation started, 5% of the must was transferred to new French barrels, 16% to a cement egg, 4% to amphorae and 75% to used French barrels, where the wine remained on the lees for 6 months.

ALCOHOL AND TOTAL PRODUCTION
13% - 14.000 bottles.

AWARDS

2018: 90 pts Suckling
2017: 92 pts Suckling

