

AVIGNONESI

DESIDERIO TOSCANA I.G.T. MERLOT 2018

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.

2018 VINTAGE

This great vintage is reflected in abundant and healthy bunches that have filled our organic vineyards. A warm spring kicked off what turned out to be an exciting year. The grapes benefited from a mild summer with occasional showers, allowing them to reach perfect ripeness.

TASTING NOTES

Explosive olfactory impact. The wide aromatic bouquet ranges from cherry and plum jam to notes of black tea, rhubarb, and graphite, and final touches of cardamom. The entrance is bursting. On the palate it is enveloping and deep, accompanied by a silky and linear tannin typical of the structure of Tuscan Merlot. Tastefully juicy and in symbiosis with the olfactory notes, it gives notes of coconut and black pepper in the aftertaste.

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 harvest began in late August and finished in mid-September.

VINIFICATION

Fermentation with use of indigenous yeasts in stainless steel vats at a controlled temperature for 25-30 days, with daily pumping over and punching down.

AGEING

20 months in oak barriques (225 ltr)

ALCOHOL AND TOTAL PRODUCTION

14% - 36,578 bottles

AWARDS

2018: 94 pts James Suckling | 92 pts Vinous | 91 pts Decanter

2017: 92 pts James Suckling

2016: 93 pts James Suckling | 92 pts Veronelli

