

# AVIGNONESI

## GRIFI TOSCANA I.G.T. 2017

This risk-rewarding wine is for bullish producers only. In fact in 2014 Grifi was not produced due to adverse climate conditions. An incredible blend where Sangiovese's freshness perfectly merges with the Cabernet Sauvignon's backbone. Another fine example of a great blend for ageing.

### 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

The assembly of two late varieties during a particular Tuscan vintage gives character to this wine. On the nose, the wine reveals notes of blueberries, blackberries, incense, medicinal herbs and sandalwood. With hints of blackberry jam and cinnamon, on the palate it develops like a balsamic explosion supported by a strong acidity. The lively tannin on the whole palate accompanies the savory and persistent finish.

### VINEYARD

#### GRAPES

49,58% Sangiovese, 50,42% Cabernet Sauvignon.

#### SOIL TYPE

Sedimentary soils of marine origin from the Pliocene (3-5 million years ago) with the alternation of clay, loam and calcareous sand. The Cabernet Sauvignon grows on the same type of soil, but richer in more recent fluvial pebbles.

#### VINEYARD SPECIFICS

The Sangiovese comes from the Marmino (18.55%), Caprile (15%), El Grasso (10%) and Poggio Badelle (6%) vineyards. The Cabernet Sauvignon comes from La Banditella (40%) and Poggio alla Lodola (9.58%). The vines are guyot and cordon-trained at an altitude of approximately 300 metres a.s.l. / 984 feet a.s.l. and grow at a density of 2,564 - 5,682 plants / hectare (1,025 - 2,271 plants / acre).

### VINIFICATION

#### HARVEST

The grapes were picked between the end of August and mid September.

#### VINIFICATION

Separate fermentation for the two varieties in stainless steel tanks with the use of indigenous yeasts. Alcoholic fermentation and maceration on the skins lasted up to 20 days, depending on the wine lots. The malolactic fermentation was completed in wooden casks.

#### AGEING

18 months in oak wood of which 85% French barriques (225 lt) and 15% large Slavonian cask (only for Sangiovese).

#### ALCOHOL AND TOTAL PRODUCTION

14% - 13,600 bottles.

### AWARDS

2017: 94 pts Suckling

2016: 94 pts Suckling | 91 pts Veronelli

2015: 90 pts Wine Spectator | 92 pts Suckling | 92 pts Veronelli | 93 pts Vinous  
92 pts Wine Enthusiast

