

# AVIGNONESI

## OCCHIO DI PERNICE 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

Dense and mysterious, the Occhio di Pernice reveals a complex and enveloping bouquet with aromas of dried plums and dates, propolis, gingerbread, malaga and tobacco. In the mouth it is sweet and spicy and the olfactory notes return, expanding with those of dried apricots and smoked hazelnut with small nuances of Christmas spices. A wine that surprises with every sip for its concentration and depth. The aftertaste persistence is incredibly long.

### VINEYARD

GRAPES  
Sangiovese.

SOIL TYPE  
Layers of clay, sand and silt, from the Pliocene (3-5 million years ago).

VINEYARD SPECIFICS  
The sparse bunches of Sangiovese were selected in our most suitable vineyards in the Montepulciano area.

### 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  
At least 10 years in “caratelli” (50-60 litres).

ALCOHOL AND TOTAL PRODUCTION  
12.5% - 375 ml bottles: 2,040; 100 ml bottles: 1,700; 750 ml bottles: 60.

### AWARDS

2002: 98 pts Decanter | 96 pts Wine Spectator | 98 pts Wine Advocate  
94 pts Wine Enthusiast | Corona Vini Buoni d'Italia | 4 Viti AIS  
2001: 98 pts Wine Spectator | 100 pts Wine Advocate | 94 pts Vinous  
Miglior vino dolce o da meditazione Veronelli  
Corona Vini Buoni d'Italia | 4 Viti AIS  
2000: 96 pts Wine Spectator | 98 pts Wine Advocate | Eccellenza Espresso  
Corona Vini Buoni d'Italia | 4 Viti AIS  
1999: 98 pts Wine Spectator | 97 pts Wine Advocate | Eccellenza Espresso  
1998: 97 pts Wine Spectator | 96 pts Wine Advocate | Eccellenza Espresso

