

AVIGNONESI

VINO NOBILE DI MONTEPULCIANO D.O.C.G. 2014

Avignonesi's Nobile philosophy is deeply rooted in balance and terroir.

Made of 100% Sangiovese estate grown grapes, the wine shows an elegant medium body, gentle tannins and a unique tasting profile. At its first stages it stands out for its exceptional drinkability and over the decades it surprises for its impressive ageing potential.

TASTING NOTES

Elegant aromas of fresh, red berry fruits with delicate floral undertones and an intriguing balsamic touch. The taste is medium-bodied and round with fragrant fruit, silky tannins and a long lasting, mineral finish.

VINEYARD

GRAPES

100% Sangiovese

SOIL TYPE AND ALTITUDE

Clay rich soils of Pleistocenic origin at Le Capezzine, Lodola and Matracchio, and of Pliocenic origin at I Poggetti, Le Badelle, Banditella and El Grasso.

From 270 to 375 metres a.s.l. / 885 to 1,230 feet a.s.l. of altitude.

AGE OF THE VINES

From 11 to 41 years old.

TRAINING SYSTEM AND VINE DENSITY

Bush-trained, guyot and cordon-trained.

From 2,564 to 7,158 plants / hectare (from 1,025 to 2,863 plants / acre).

VINIFICATION

HARVEST

The grapes for the Vino Nobile di Montepulciano 2014 were picked from September 18th to October 10th.

VINIFICATION

The fermentation was spontaneous with the use of indigenous yeasts. Alcohol fermentation and maceration on the skins lasted from 20 to 30 days, depending on the individual lots.

AGEING

18 months in oak.

ALCOHOL AND TOTAL PRODUCTION

13.5% - 254,000 bottles

AWARDS

2014 - Vino Slow | 2014 - 90/100 (WS) | 2014 - 92/100 (Suckling)
2014 - 91/100 (WA) | 2014 - Migliori 50 vini da bere subito (Espresso)
2014 - 4 Stars (Vini buoni d'Italia)
2013 - 91/100 (WS) | 2013 - 91+/100 (WA) | 2013 - Vino Slow
2013 - 90/100 (Falstaff) | 2013 - 90/100 (Suckling)
2012 - 90/100 (WE) | 2012 - 90/100 (WS)
2012 - Three Glasses (Gambero Rosso) | 2012 - Vino Slow

