

AVIGNONESI

DESIDERIO MERLOT TOSCANA I.G.T. 2015

Desiderio is the name of a bull that lived on Avignonesi's Capezzine Farm more than one hundred years ago, and that has become something of a legend.

In fact, at his time Desiderio was the largest bull in Tuscany and because of his excellent genes, this majestic animal helped refine and define the Chianina cattle race, specific to our region. It came as a natural choice to dedicate this Merlot to the beloved bull, as a testimony of the wine's origins, and as a symbol of its powerful, yet sensuous character.

2015 VINTAGE

PASSIONATE like the radiant sun of this vintage...

Harmonious wines, warm and charming, on the canvas, the marriage between light and matter. The variable weather conditions of this vintage, with the right timing, enabled us to make powerful, yet elegant wines.

TASTING NOTES

Intense, deep red in colour, the main trait of Desiderio 2015 is the harmony between the sweet fruity notes, typical to Merlot, and the power, testament of the 2015 vintage. The bouquet is deeply endowed with black currant, myrtle, eucalyptus and black cherries. Very savoury, with hints of incense, the wine has velvety tannins and impressive persistence. Son of a warm vintage, vinified with great finesse.

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

Poggio Badelle, Badelle estate: planted in 2000; 375 metres / 1,230 ft a.s.l.; eastern orientation; cordon-trained; 5,882 vines / hectare (2,352 vines / acre).

Ribuio, La Selva estate: planted in 2000; 300 metres / 984 ft a.s.l.; east-west orientation; bush-trained; 7,158 vines / hectare (2,863 vines / acre).

Bacco and Pazzino, La Selva estate: planted in 1973; 300 metres / 984 ft a.s.l.; south-west orientation; guyot; 1,667 vines / hectare (667 vines / acre).

VINIFICATION

HARVEST

The Merlot was picked between the 2nd and the 15th of September.

VINIFICATION

Up to 4 weeks of temperature-controlled alcoholic fermentation with maceration on the skins in stainless steel tanks. Only indigenous yeasts were used. The malolactic fermentation took place in oak.

AGEING

18 months in French oak barriques.

ALCOHOL AND TOTAL PRODUCTION

14.5% - 30,000 bottles.

AWARDS

2015 - 94/100 (Suckling)

2014 - 93/100 (Suckling) | 2014 - 91/100 (WA) | 2013 - 91/100 (WS)

2013 - 95/100 (Suckling) | 2013 - 3 Stelle (Veronelli) | 2012 - 91/100 (WS)

2012 - 93/100 (Suckling) | 2011 - 90/100 (WS) | 2011 - 91/100 (Veronelli)

