

## DESIDERIO TOSCANA I.G.T. MERLOT 2020

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.

### 2020 VINTAGE

The rather mild and dry winter of 2020 mirrors that of 2019. The heavy rains after flowering caused some difficulties that our team was however able to manage excellently. Thanks to the great water retention capacity of our clay-rich soils, the bunches have easily overcome the summer heat and preserved their acidity.

### 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.

#### GRAPES

100% Merlot

#### ALCOHOL

14.5%

#### PRODUCTION

40,933 bottles

### FROM VINEYARD TO VINIFICATION

#### 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).

#### HARVEST

Early 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

In oak barriques (225 ltr)

### AWARDS

2020: 93 pts James Suckling

