

AVIGNONESI

IN GRANDI ANNATE SANGIOVESE TOSCANA I.G.T. 2016

In Grandi Annate is only produced during the best vintages. The philosophy behind this wine is to highlight the best traits of Sangiovese from Tuscany. This wine is a keeper. Lay it down, wait and enjoy it later due to its fantastic ageing potential.

2016 VINTAGE

The balanced weather conditions of this vintage, characterised by the right amount of all the elements, enabled us to make powerful, yet elegant wines. A mild and relatively dry winter was overthrown by a cold and wet spring. Summer was warm and sunny which compensated for the wet and cold spring. A cold September with Nordic winds allowed for the grapes to reach perfect maturity.

TASTING NOTES

Grandi Annate 2016 amazes for its freshness and enveloping notes of wild strawberry and liquorice. On the palate it is rich and luxurious, with a creamy vanilla aftertaste. A real ambassador for its habitat, it brings balance and elegance to a slight acidic start.

VINEYARD

GRAPES

100% Sangiovese.

SOIL TYPE

A marine sedimentation from the Pliocene (3-5 million years ago), that is permeated by a vein of deep, blue sodic clay. The soil is partly sandy and partly silty and calcareous, poor in organic matter and predominantly without skeleton except La Banditella, which has pebbles.

VINEYARD SPECIFICS

29% *Le Badelle*: planted in 2000; 340 metres / 1115 ft a.s.l.; north-east orientation; cordon-trained; 5,880 vines / hectare (2,381 vines / acre).

30% *Oceano*: planted in 2001; 280 metres / 919 ft a.s.l.; east-west orientation; bush-trained; 5,128 vines / hectare (2,076 vines / acre).

31% *La Banditella*: planted in 2002; 310 metres / 1,017 ft a.s.l.; northern orientation; cordon-trained; 4,464 vines / hectare (1,807 vines / acre).

10% *El Grasso*: planted in 2004; 310 metres / 1,017 ft a.s.l.; south-west orientation; cordon-trained; 4,464 vines / hectare (1,807 vines / acre).

VINIFICATION

HARVEST

The grapes were picked from the 28th to the 29th of September.

VINIFICATION

The must from each vineyard was vinified separately and the fermentation was spontaneous, with the use of indigenous yeasts. Alcoholic fermentation and maceration on the skins lasted up to 30 days, depending on each vineyard lot.

AGEING

18 months of which 85% in large oak casks (botti) and 15% in oak barrels (500 ltr) and used barriques (225 ltr). 50% of the barrels were new and 50% were of 1st passage. The wine was bottled in December 2018.

ALCOHOL AND TOTAL PRODUCTION

13,5% - 12,659 bottles.

AWARDS

2016: 94 pts James Suckling | 90 pts Veronelli

2015: 92 pts Wine Spectator | 93 pts James Suckling | 92 pts Vinous
91 pts Veronelli | 91 pts Wine Enthusiast | Gold Medal Wine Hunter Awards

2013: 92 pts Wine Spectator | 94 pts Wine Advocate | 90 pts James Suckling
Golden star Vini Buoni d'Italia | 90 pts 3 stelle Veronelli
90 pts Wine Enthusiast | 5 Stars Guida Toscana La Repubblica

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