

ROSSO DI MONTEPULCIANO D.O.C. TOSCANA 2022

With its abundant, upfront fruit and bright acidity Avignonesi's Rosso di Montepulciano is a typical example of Sangiovese from Tuscany. The Netflix of reds, that surprises you and calls you back for more for its great drinkability.

2022 VINTAGE

A dry winter and a cool early spring accompanied the vines to budding. The abundant rainfall in April proved crucial for the continuation of the season. In fact, from May until harvesting, our vines had to go through an extremely dry summer. Their high resilience allowed them to support the grapes without high stress. Close to the harvest, we were able to benefit from a good temperature range crucial to preserving the fragrance in the wines.

TASTING NOTES

Brilliant ruby red colour. The nose opens with fresh notes of violet, strawberry and blueberry, accompanied by final nuances of wild myrtle and black cherry. The palate is juicy and crisp with increasing intensity of flavour. It is an easy-drinking wine with a delicate tannic structure, accompanied by generous aftertaste notes of cherry, typical of Sangiovese.

GRAPES

99,3% Sangiovese, 0,7% Colorino

ALCOHOL

14%

PRODUCTION

69.582 bottles

FROM VINEYARD TO VINIFICATION

SOIL TYPE

Clay rich soils of marine origin from the Pleistocene (3 million - 120.000 years ago) and the Pliocene (3-5 million years ago) era.

VINEYARD SPECIFICS

The vineyards were planted between 1990 and 2006. The vines are cordon-trained, guyot-trained and bush-trained at an altitude of 270 - 350 m a.s.l. and grow at a density of 2.564 - 5.880 plants / hectare.

HARVEST

Early September

VINIFICATION

8-12 days of maceration. Alcoholic fermentation is carried out by the yeasts selected from our *pied de cuve*.

Pied de cuve is the first batch of grapes that is harvested in advance to select the yeasts naturally present on the skins. These will become the basic yeast for the fermentation of the grapes, which will be harvested later. This process enhances the link between the wine and its vineyard, thus sealing its sense of place.

AGEING

12 months in Slavonian oak barrels



The sediments you might find in this wine show that it is made of pure Sangiovese with minimal intervention. The deposit is due to its high content of a natural antioxidant called quercetin, which is perfectly safe. This is not a flaw, it is a characteristic of the pure Sangiovese.