

AVIGNONESI

VINO NOBILE DI MONTEPULCIANO D.O.C.G. POGGETTO DI SOPRA ALLIANCE VINUM 2016

The Alliance is a group of six Nobile producers - Salcheto, Poliziano, La Braccasca, Dei, Boscarelli, and Avignonesi - all sharing the dedication to Nobile's rediscovery. The six winemakers have coordinated their respective work and each crafted a cru 100% Sangiovese Nobile specifically for this project.

The Poggetto di Sopra brings out the characteristics of its environment, recalling the clay soil it lays upon.

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

The large aromatic bouquet opens with hints of dried violet, plum and cherry accompanied by tertiary notes of undergrowth, humus and medicinal herbs such as sage, lavender and thyme. In the mouth, the sweet entry is an authentic caress where soft and silky tannins parade elegantly and remain persistent. The body is warm, straight and vinous, chestnut honey and sour cherry complements with nuances of wood notes such as coconut and licorice root.

VINEYARD

GRAPES

100% Sangiovese.

SOIL TYPE

A sedimentation from the Pliocene (3-5 million years ago) of marine origin, the *Poggetti di sopra* vineyard is permeated by a vein of deep, blue sodic clay. Rich in silt and limestone, but with little or no stones in the underground, the soil is alkaline and does not present much organic matter.

VINEYARD SPECIFICS

Selection of the best Sangiovese grapes planted in our historic Poggetto di Sopra estate at 300 metres a.s.l.

In 2016 the grapes come mainly from the 38-year-old vineyard called Caprile which is guyot-trained with a density of 2,564 vines / hectare. (1,038 plants / acre).

VINIFICATION

HARVEST

The grapes were hand-picked between September 15th and October 4th.

VINIFICATION

The fermentation was spontaneous. Alcoholic fermentation and maceration on the skins lasted approximately one month.

AGEING

24 months of which 75% in mainly 2nd passage barriques (225 litres) and 25% in old oak casks (botti).

ALCOHOL AND TOTAL PRODUCTION

13.5% - 3,500 bottles.

AWARDS

2016: 95 pts James Suckling | 95 pts Wine without walls | 94+ pts Wine Advocate
94 pts Wine Enthusiast

2015: 94 pts Wine Advocate | 94 pts James Suckling | 93 pts Wine Enthusiast
91 pts Vinous | 91 pts Veronelli

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