

AVIGNONESI

LIFE THROUGH A GLASS



ALLIANCE
VINUM

POGGETTO DI SOPRA NOBILE DI MONTEPULCIANO D.O.C.G. 2018

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.

2018 VINTAGE

This great vintage is reflected in abundant and healthy bunches that have filled our organic vineyards. A warm spring kicked off what turned out to be an exciting year. The grapes benefited from a mild summer with occasional showers, allowing them to reach perfect ripeness.

TASTING NOTES

This wine is characterised by grace and elegance. The bouquet is full and ethereal of ripe fruit and cherries in alcohol accompanied by typical nuances of the Mediterranean scrub such as lavender, thyme and wild mint. On the palate it has a very large and sweet opening. The silky tannin spreads a dense texture accompanied by a warm and lively body where notes of fresh coconut and sweet spices such as cinnamon persist.

GRAPES

100% Sangiovese

ALCOHOL

14%

PRODUCTION

1,816 bottles



FROM VINEYARD TO VINIFICATION

SOIL TYPE

A sedimentation from the Pliocene (3-5 million years ago) of marine origin, the subsoils of the Poggetto di Sopra estate are permeated by a vein of blue sodium clay. More in detail, this wine comes from the Caprile vineyard which is characterised by the union of two soils, one with more silt and limestone with alkaline pH and low in organic matter, the other one with a mixed matrix of sand and clay-limestone. Both soils have a poor structure.

VINEYARD SPECIFICS

The vines were planted in 1978 and are *Capovolto Toscano* trained at an altitude of 300 metres a.s.l. (984 ft a.s.l.) with a density of 2,564 vines / hectare. (1,038 plants / acre).

HARVEST

The grapes were picked on September 29th

VINIFICATION

Alcoholic fermentation is carried out by the yeasts selected from our *ped de cuve*. Alcoholic fermentation and maceration on the skins lasted approximately 25-30 days.

AGEING

21 months in oak casks (500 ltr)

AWARDS

2018: 94 pts James Suckling

2017: 94 pts James Suckling | 92 pts Vinous | 90 pts Decanter

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.

