



James
Suckling
91 PTS
2017

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TASTING NOTES

All that Vino Nobile hopes to be. Round, full, ripe and delicious without pretense. Chocolate, cinnamon spice, and a velvet tannin structure lend to full bottle drinking... no way you'll stop at a single glass.

Ventisei

Vino Nobile di Montepulciano

COUNTRY	ABV
Italy	14%
REGION	VARIETALS
Tuscany	95.5% Sangiovese
APPELLATION	4.5% Merlot
DOCG Vino Nobile di Montepulciano	

WINERY

Eline was bitten by the wine bug a long time ago, but didn't fully feel the symptoms until she arrived in Montepulciano, Tuscany. Her mother, Virginie Saverys, had taken over Avignonesi winery. Observing her and her team walking the vineyards and caring for every single bunch of grapes was a pivotal moment of fascination. The way they managed to bottle the message of each vintage in such a unique manner, giving voice to a specific terroir, was like a budburst of inspiration--she had to take a step further.

When Eline turned 26, she opened Antwerp, Avini. She would often visit Avignonesi though, and during one of their blending sessions she couldn't resist the temptation of sneaking in. For fun, she tried her own blend...and I fell in love on the spot. When she was looking for a name for this wine, it seemed only natural to refer to this intense and wine-fueled year. Thus, Ventisei--26 in Italian--was born.

CULTIVATION

The Nobile is the most representative of the winery's terroir. Here the main star is the Sangiovese which in Italian means "Jupiter's Blood". A wine for the Gods.

VINIFICATION

Spontaneously fermented.

AGING

The Blood of Jupiter naturally deserves our greatest attention, which is why the grapes from every single plot are aged separately for 18 months in oak barrels and large casks.