

ClasSicO

Fine Wines & Spirits
-est. 2002 -



Avignonesi

50 / 50

Varietal: The Merlot is sourced by Avignonesi from the vineyards located to the north-east of the historic town of Montepulciano. The Sangiovese comes from Capannelle, in Gaiole in Chianti, in the heart of Chianti Classico.

Soil: Clay rich soils of marine origin.

Practice:

Dry Extract: gr / liter

Appellation: Toscana IGT

Production: 1100 cs

Alcohol %: 13.5

ph:

Residual Sugar: gr / liter

Acidity: gr / liter

Tasting Notes: Deep, ruby red color. Aromas of dried cranberries and black cherries intertwine with scents Mediterranean herbs and sweet spices. The flavor is rich, enveloping and long lingering with a long and balsamic finish. This elegant blend of Merlot and Sangiovese is perfect for long ageing in the bottle.

Vinification: Merlot alcoholic fermentation at controlled temperature and maceration on the skins for 20- 25 days. Sangiovese 10 days temperature-controlled maceration.

Aging: Merlot 225 lt oak barrique. Sangiovese: barrique and 30 hl wooden vats

Food Pairing: Game, Roasted meat, Red Meat, Strong Cheese

Accolades

2015 94 pts J. Suckling

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