

ClasSicO

Fine Wines & Spirits

-est. 2002-



Avignonesi Grifi

Varietal: 50% Sangiovese, 50% Cabernet Sauvignon

Soil: Clay rich soils of marine origin.

Elevation:

Practice:

Dry Extract: gr / liter

Appellation: Toscana IGT

Production: cs

Alcohol %: 14.5

ph:

Residual Sugar: gr / liter

Acidity: gr / liter

Tasting Notes: The assembly of two tardive varieties during a balanced Tuscan vintage gives a fresh, joyous character to this wine. On the nose, the wine reveals notes of blueberries, blackberries, incense and cocoa 90%. With hints of pepper and oyster shell, on the palate it unfolds as a balsamic and apricot explosion. Fresh and sapid, it has a great persistency.

Vinification: Separate fermentation for the two varieties in stainless steel tanks with the use of indigenous yeasts. Alcoholic fermentation and maceration on the skins lasted up to 30 days, depending on the wine lots. The malolactic fermentation was completed in French barriques (225 litres).

Aging: 20 months in large Slavonian oak casks and used oak barrels (500 ltr) for the Sangiovese; 20 months in French oak barrels (500 ltr) and barriques (225 ltr) for the Cabernet Sauvignon.

Food Pairing : Filet Mignon, Wild Boar, Roasted Lamb.

Accolades

2016 94 pts J. Suckling

2015 93 pts W Spectator

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