

# ClaSSicO

Fine Wines & Spirits  
-est. 2002 -



# Avignonesi Rosso di Montepulciano

**Varietal:** 94% Sangiovese, 4% Syrah, 2% Colorino.

**Soil:** Clay rich soils of marine origin

**Elevation:**

**Practice:**

**Dry Extract:** gr / liter

**Appellation:** Rosso di Montepulciano

**Production:** 10.000 cs

**Alcohol %:** 13.5

**ph:**

**Residual Sugar:** gr / liter

**Acidity:** gr / liter

**Tasting Notes:** The bouquet presents caresses of violet, raspberry and black currant, integrated with aromas of sweet spices, cinnamon and vanilla. On the palate it is pleasant and fresh, supported by a good acidity. It is accompanied by an enveloping tannic structure and notes of ripe red and black fruit.

**Vinification:** Alcoholic fermentation with the use of indigenous yeast and maceration on the skins lasted 15 days, depending on the individual lots. Malolactic fermentation took place in large, Slavonian oak casks.

**Aging:** 6 months in oak and a minimum of 3 months in the bottle.

**Food Pairing :** Pair with salami, cold cuts and Pecorino cheese.

Accolades

**90** pts W Spectator - 2015 vintage SMART BUY

2209 W 1<sup>st</sup> Street Suite 111 Tempe AZ 85281  
p. 480 557 8466 f. 480 557 0556

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