

ClaSSicO

Fine Wines & Spirits
-est. 2002 -



Avignonesi Vino Nobile di Montepulciano

Varietal: 100% Sangiovese.

Soil: Sedimentary soils of marine origins, calcareous with variable quantities of clay and sand.

Elevation:

Practice:

Dry Extract: gr / liter

Appellation: Vino Nobile di Montepulciano

Production: 20.000 cs

Alcohol %: 13.5

ph:

Residual Sugar: gr / liter

Acidity: gr / liter

Tasting Notes: The wine shows garnet red hues, intense aromas of ripe, red berry fruit, such as red plum, pomegranate and red vine peach, sweet spices and Mediterranean herbs. On the palate the wine is well balanced, with generous pulp, seamless tannins and an endless finish.

Vinification: The fermentation was spontaneous. Alcoholic fermentation and maceration on the skins lasted up to 30 days, depending on the individual lots.

Aging: 18 months in large oak casks and barriques.

Food Pairing : Barberque ribs, Beef Filet, Beef Roast, Duck.

Accolades

91 pts W Enthusiast - 2015 vintage

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