



# Avignonesi

## Grandi Annate



**Varietal:** 100% Sangiovese

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

**Elevation:**

**Practice:**

**Appellation:** Toscana IGT

**Alcohol %:** 14.

**Residual Sugar:** gr / liter

**Dry Extract:** gr / liter

**Production:** 1100 cs

**ph:**

**Acidity:** gr / liter



**Tasting Notes:** The wine shows a beautiful bouquet, with notes of dill, licorice, cheroot and violet. The wine is rich, with silky tannins and is a typical expression of the terroir, mirroring the balance of a soil rich in clay, limestone and sand.

**Vinification:** The must from each vineyard was vinified separately and the fermentation was spontaneous, with the use of indigenous yeasts. Alcoholic fermentation and maceration on the skins lasted up to 30 days, depending on each vineyard lot

**Aging:** 18 months of which 70% in large oak casks (botti), 15% in 2nd passage oak barrels (500 ltr) and 15% in 2nd passage barriques (225 ltr).

**Food Pairing :** Rich roasted meat, cured sausages and hard cheeses.

### Accolades

2015 92 pts W Spectator

2013 94 pts R Parker

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