

## **Avignonesi**Cantaloro Rosso



Varietal: 62% Sangiovese, 23% Merlot, 15% Cabernet Sauvignon

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

**Elevation:** 

**Practice:** Dry Extract: gr / liter

**Appellation**: **Production**: 6000 cs

Alcohol %: 14 ph:



**Tasting Notes**: A versatile, young red wine with a ruby red color and a bouquet characterized by inviting aromas of ripe cherries, blueberries and sweet spices. The taste is medium-bodied, fruity and smooth with a long lingering, dry finish, reminiscent of undergrowth, with an underlying hint of menthol.

**Vinification:** Alcoholic fermentation with the use of indigenous yeasts in stainless steel vats at 22/28 °C and maceration on the skins for a maximum of 10 days. Malolactic fermentation in oak and stainless steel.

**Aging:** 18 months in stainless steel and oak (Slavonian oak barrels and used barriques)

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

## Accolades

92 pts J Suckling - 2019 vintage

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

www.classicowines.com