

ClaSSicO

Fine Wines & Spirits
-est. 2002 -



Avignonesi

Vin Santo

“Occhio di Pernice”

Varietal: 100% Sangiovese.

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

Alcohol %: 12.5

ph:

Residual Sugar: gr / liter

Acidity: gr / liter

Tasting Notes: Dense and enigmatic, Occhio di Pernice reveals a complex, enveloping bouquet with aromas of dried plums and dates, propolis, spiced gingerbread, malaga, and tobacco. On the palate, it is sweet and spicy, echoing the olfactory notes while expanding into dried apricot and smoked hazelnut, with subtle hints of Christmas spices. A wine that astonishes with every sip thanks to its concentration and depth. The lingering aftertaste is extraordinarily long.

Vinification: The grapes were gently pressed and the must was transferred into “caratelli” (small 50-60L barrels) for a slow, natural fermentation, with the addition of the indigenous yeast known as the “madre”.

Aging: Over 10 years in caratelli.

Food Pairing : Pasta with Game Ragù, grilled roasted red meat, aged cheeses.

Accolades

96 Wine Spectator Suckling - 2011

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