

ClaSSicO

Fine Wines & Spirits
-est. 2002 -



Avignonesi

Vino Nobile di Montepulciano

“Poggetto di Sopra”

Varietal: 100% Sangiovese.

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

Alcohol %: 14

ph:

Residual Sugar: gr / liter

Acidity: gr / liter

Tasting Notes: The most typical expression of Montepulciano's Sangiovese for Avignonesi. Bright scarlet red color with vivid highlights. The rich aromatic bouquet opens with small red berries, wild strawberry, and candied orange, finishing with a subtle yet long-lingering touch of incense. On the palate, it is vibrant and medium-bodied. The fleshy, crisp fruit is supported by precise, ripe tannins. The oak is well integrated with the varietal character, bringing out ripe cherry notes alongside delicate hints of forest undergrowth.

Vinification: 28 days of maceration at controlled temperature. Alcoholic fermentation is carried out by the yeasts selected from our pied de cuve. Pied de cuve is the first batch of grapes that is harvested in advance to select the yeasts naturally present on the skins. These will become the basic yeast for the fermentation of the grapes, which will be harvested later. This process enhances the link between the wine and its vineyard, thus sealing its sense of place.

Aging: 24 months in oak barriques and tonneaux

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

Accolades

95 pts J. Suckling - 2021

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