



# Avignonesi

## 50 / 50



**Varietal:** The Merlot is sourced by Avignonesi from the vineyards located to the north-east of the historic town of Montepulciano. The Sangiovese comes from Capannelle, in Gaiole in Chianti, in the heart of Chianti Classico.

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

**Practice:**

**Dry Extract:** gr / liter

**Appellation:** Toscana IGT

**Production:** 1100 cs

**Alcohol %:** 13.5

**ph:**

**Residual Sugar:** gr / liter

**Acidity:** gr / liter



**Tasting Notes:** Deep, ruby red color. Aromas of dried cranberries and black cherries intertwine with scents Mediterranean herbs and sweet spices. The flavor is rich, enveloping and long lingering with a long and balsamic finish. This elegant blend of Merlot and Sangiovese is perfect for long ageing in the bottle.

**Vinification:** Merlot alcoholic fermentation at controlled temperature and maceration on the skins for 20- 25 days. Sangiovese 10 days temperature-controlled maceration.

**Agging:** Merlot 225 lt oak barrique. Sangiovese: barrique and 30 hl wooden vats

**Food Pairing:** Game, Roasted meat, Red Meat, Strong Cheese

### Accolades

**2015 94 pts J. Suckling**

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

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