



# Avignonesi Cantalore Bianco



**Varietal:** 32% Malvasia, 31% Trebbiano, 24% Sangiovese, 8% Chardonnay, 5% Grechetto.

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

**Elevation:**

**Practice:** Biodynamic

**Dry Extract:** gr / liter

**Appellation:** IGT Toscana

**Production:** 1800 cs

**Alcohol %:** 12

**ph:**

**Residual Sugar:** gr / liter

**Acidity:** gr / liter



**Tasting Notes:** This Cantalore will remind you of a summer breeze and on the nose it will reveal notes of peach, golden apple, melon and white flowers. On the palate it is intense and refreshing.

**Vinification:** Soft pressing of the grapes followed by racking off of the must. The fermentation took place with the use of pied de cuve.

**Aging:** The wine remained in stainless steel tanks until the end of December 2019 when it was bottled.

**Food Pairing :** Salads, Pasta Primavera, Risotto ai Frutti di Mare.

Accolades

90 pts J Suckling - 2019 vintage

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