



Avignonesi Cantalore Rosato



Varietal: 100% Sangiovese

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: 1500 cs

Alcohol %: 12

ph:

Residual Sugar: gr / liter

Acidity: gr / liter

Tasting Notes: Cantalore Rosato with its light pink onion peel color has intense notes of grapefruit and lemon followed by guava and water melon. The flavor is fresh and fruity with a dry finish.

Vinification: Short maceration on the skins, followed by a soft pressing of partly whole bunches, partly destemmed grapes, followed by racking off of the must. Fermentation took place with the use of pied de cuve.

Aging: The wine ferments in stainless steel tanks and ages on fine lees for 3 months.

Food Pairing : Salty salumi, herby chicken, hearty legumes, and Mediterranean flavors.

Accolades

90 pts J Suckling - 2019 vintage

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