



# Avignonesi Cantalore Rosso



**Varietal:** 62% Sangiovese, 23% Merlot, 15% Cabernet Sauvignon

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

**Elevation:**

**Practice:**

**Dry Extract:** gr / liter

**Appellation:**

**Production:** 6000 cs

**Alcohol %:** 14

**ph:**

**Residual Sugar:** gr / liter

**Acidity:** gr / liter



**Tasting Notes:** A versatile, young red wine with a ruby red color and a bouquet characterized by inviting aromas of ripe cherries, blueberries and sweet spices. The taste is medium-bodied, fruity and smooth with a long lingering, dry finish, reminiscent of undergrowth, with an underlying hint of menthol.

**Vinification:** Alcoholic fermentation with the use of indigenous yeasts in stainless steel vats at 22/28 °C and maceration on the skins for a maximum of 10 days. Malolactic fermentation in oak and stainless steel.

**Aging:** 18 months in stainless steel and oak (Slavonian oak barrels and used barriques)

**Food Pairing :** Barberque ribs, Beef Filet, Beef Roast, Duck.

Accolades

92 pts J Suckling - 2019 vintage

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