

# Avignonesi - 50&50 IGT Toscana



## VINEYARDS

**Vintage:** 2004

**Area of production:** Cortona (AR)

**Location:** Centoia - Az. Agr. La Selva

**Altitude and orientation:** 300 m. asl South, South-West

**Soil type:** clay, and limestone rock

**Age of vineyard:** 10-20 years

**Training system:** Bush-trained and cordon-trained

**Plant density per hectare:** 7.158-3.000

**Grape varieties:** 50% Merlot (Avignonesi), 50% Sangiovese (Capannelle)

**Alcohol:** 13,5%

## VINIFICATION

**Harvesting period:** 15<sup>th</sup> - 30<sup>th</sup> September, 2004

**Harvest method:** Hand-picked from the best positioned vineyards

**Vinification:** Fermentation on skins in wooden vats with four weeks of maceration

**Ageing:** after 12 months in new French oak barriques it is then blended with Sangiovese di Capannelle and left for other 12 months in new barriques

**No. of bottles produced:** 19.000

## TASTING NOTES

**Characteristics:** the colour is a particularly deep ruby-red with garnet hues; the bouquet is intense and delicate, opening with wild fruits and evolving into a spicy fragrance of rich and persistent vanilla, tobacco and leather; it is warm and smooth on the palate, wide, complex, long and persistent; there is good balance between the alcohol and acidic components. Great in structure and longevity

**Serving suggestions:** "50&50" has the character to accompany even the most demanding meat dishes, roast game, mature and strong-flavoured cheeses

**Serving temperature:** 19°C

## AWARDS

**GAMBERO ROSSO** 

1997-1999

**I VINI DI VERONELLI**

★★★

2003

**WINE ADVOCATE**

2001 92/100

**WINE SPECTATOR**

1999- 2000 "93"

1997 "91"

1995-1998-2003 "90"

