

# AVIGNONESI

## 50&50 TOSCANA I.G.T. 2010

50&50 is a wine sprung from the friendship which binds the owners of Avignonesi in Montepulciano and Capannelle in Chianti Classico.

The first vintage of 50&50 was 1988 and it was born as an experiment, almost by chance: during a jovial dinner the former owners of the two wineries started to compare, mix and match their wines, and came up with the even blend of 50% Sangiovese and 50% Merlot, that we know today.

They had given birth to something truly unique.

### TASTING NOTES

50&50 has a deep, dark ruby colour. The 2010 vintage is elegant and refined, with fresh notes of red and black berries, backed up by sweet spices and an underlying touch of Mediterranean herbs. On the palate the wine is full-bodied and silky soft, with an elegant, fruity core and a long-lingering, pleasantly dry finish. A wine for long ageing in the bottle.

### VINEYARD

#### GRAPES

The Merlot is produced by Avignonesi in the cellars of the Lodola estate, located in Valiano, to the north-east of the historic town of Montepulciano.

The Sangiovese is produced by Capannelle, located in Gaiole in Chianti, in the heart of Chianti Classico, between Florence and Siena.

### VINIFICATION

#### HARVEST

Hand-picked from our best parcels.

#### VINIFICATION

Alcoholic fermentation at controlled temperature and maceration on the skins for 20-25 days.

#### AGEING

24 months in French barriques.

#### ALCOHOL AND TOTAL PRODUCTION

13.5% - 11,000 bottles.

### AWARDS

2010 - 90/100 (WS) | 2010 - 94/100 (Falstaff)  
2009 - 90/100 (WA) | 2009 - 3 Stars (Veronelli) | 2009 - 93/100 (Falstaff)  
2008 - 91/100 (WS) | 2008 - 94/100 (Falstaff)  
2007 - 91/100 (WS) | 2007 - 93/100 (Falstaff)  
2006 - 95/100 (WS) | 2006 - 3 Stars (Veronelli) | 2006 - 5 Bunches (Duemilavini)

