

AVIGNONESI

CANTALORO TOSCANA I.G.T. 2014

Cantalore is Avignonesi's everyday wine and is available in White, Rosé and Red. The wines are fruit forward, easy drinking and accessible.

2014 VINTAGE

DEMANDING, like the efforts of our team...

Wines appear long and smooth on the palate, revealing a pleasant drinkability to our senses. The hidden sun - or the missed summer - enabled a very heterogenous maturation of our grapes, so that our production team was forced to work extra hours. Accurate selections both in our vineyards and at the sorting table in the cellars allowed us to craft wine with a great freshness and an exceptional drinkability.

TASTING NOTES

A versatile, young red wine with a ruby red colour and a bouquet characterized by inviting aromas of mature red fruit and delicate notes of cedar, rosemary and thyme. Cantalore 2014 is long and smooth on the palate with a spicy finish.

VINIFICATION

GRAPES

50% Cabernet Sauvignon, 40% Merlot, 10% Sangiovese.

HARVEST

The grapes were picked between September 19th and October 24th.

VINIFICATION

Alcoholic fermentation with use of indigenous yeasts in stainless steel tanks at 26-30°C / 79 - 86°F for 7 to 10 days and maceration at 30°C / 86°F for 7 to 10 days.

Malolactic fermentation took place in oak.

AGEING

6 months in oak barrels.

ALCOHOL

13.5%.

AWARDS

2014 - 91/100 (Suckling)

