

AVIGNONESI

CANTALORO TOSCANA I.G.T. 2015

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

2015 VINTAGE

PASSIONATE like the radiant sun of this vintage...

Harmonious wines, warm and charming, on the canvas, the marriage between light and matter. The variable weather conditions of this vintage, with the right timing, enabled us to make powerful, yet elegant wines.

TASTING NOTES

A versatile, young red wine with a ruby red colour and a bouquet characterised by inviting aromas of black cherry pie, black berries, thyme, red pepper grains and exotic 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

GRAPES

38.5% Cabernet Sauvignon, 36% Merlot, 25.5% Sangiovese.

HARVEST

The grapes were picked between September 2nd and October 9th.

VINIFICATION

Alcoholic fermentation with use of indigenous yeasts in stainless steel tanks at 22 - 28°C / 72 - 82°F for 7 to 15 days and subsequent maceration on the skins.

Malolactic fermentation in oak and stainless steel.

AGEING

18 months in stainless steel and oak.

ALCOHOL AND TOTAL PRODUCTION

13.5% - 204,290 bottles.

AWARDS

2015 - 92/100 (Suckling)

2014 - 91/100 (Suckling)

