

AVIGNONESI

CANTALORO TOSCANA I.G.T. ROSATO 2018

Cantalore is Avignonesi's everyday wine and is available in white, rosé and red. The wines are fruit forward, easy drinking and accessible.

2018 VINTAGE

This great year was reflected in abundant and healthy bunches filling our organic vineyards. A warm spring set the scene for what proved to be an exciting vintage. The grapes benefited from a mild summer with occasional showers, allowing them to reach perfect ripeness.

TASTING NOTES

Cantalore Rosato with its light pink onion peel colour has intense notes of grapefruit and lemon followed by kiwi and guava. The flavour is fresh and fruity with a dry finish.

VINIFICATION

GRAPES

100% Sangiovese from various vineyards, that we select carefully each vintage.

HARVEST

The grapes were picked at the first half of September.

VINIFICATION

Short maceration on the skins, followed by a soft pressing of partly whole bunches, partly destemmed grapes, followed by racking off of the must. Fermentation took place with the use of *pied de cuve*.

Pied de cuve is the process by which a small batch of grapes is pre-harvested and used for preparing a vineyard-specific natural yeast, which becomes the "base stock" for fermentation when the main batch of grapes is harvested one week later.

By using this self-made, natural yeast we enhance the tie between the vineyard and the wine, which will have a greater sense of place.

AGEING

The wine ferments in stainless steel tanks and ages on fine lees for 3 months.

ALCOHOL AND TOTAL PRODUCTION

12% - 22,229 bottles.

AWARDS

2017 - 90/100 (Suckling)

2017 - Silver Medal (Asia Rosé Masters)

