

AVIGNONESI

CANTALORO TOSCANA I.G.T. 2016

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

2016 VINTAGE

ORIGINAL like the many terroirs of our vineyards...

Wines depicted by fresh and lively colours on a deep tactile scenario. Heavy rains, hailstorms and heat have characterized this vintage, so a meticulous selection work in the vineyards was necessary. The long maturations allowed us to craft complex and well-structured 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

60% Sangiovese, 37% Cabernet Sauvignon, 3% Merlot.

HARVEST

The grapes were picked between mid September and the beginning of October.

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

14% - 140,000 bottles.

AWARDS

2015 - 92/100 (Suckling)

2014 - 91/100 (Suckling)

