

AVIGNONESI

50&50 TOSCANA I.G.T. 2015

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.

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

50&50 has a deep, ruby red color. Aromas of dried cranberries and black cherries intertwine with scents Mediterranean herbs and sweet spices. The flavour is rich, enveloping and long lingering with a long and balsamic finish. This elegant blend of Merlot and Sangiovese is perfect for long ageing in the bottle.

VINEYARD

GRAPES

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

The Sangiovese comes from 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

In French barriques.

ALCOHOL AND TOTAL PRODUCTION

13.5% - 29,153 bottles.

AWARDS

2015: 94 pts James Suckling

2014: Gold Medal - Wine Hunter Awards

2013: 93 pts Wine Advocate | 93 pts Veronelli | 90 pts Wine Spectator
90 pt Vinous

