

CANTALORO TOSCANA I.G.T. 2017

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

2017 VINTAGE

The 2017 vintage was characterised by extreme climatic events, in particular by a spring frost anda long-lasting drought throughout the growing season that has put a strain on our vineyards. The plants have suffered from vegetative interruptions which have made it difficult to develop the pulp, the skins and the seeds which were more concentrated. Through short and delicate extractions we have managed to privilege the elegance and drinkability that distinguish our wines.

TASTING NOTES

A versatile, young red wine with a ruby red colour and a bouquet characterised by inviting aromas of ripe cherries, blueberries and sweet 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

62% Sangiovese, 23% Merlot, 15% Cabernet Sauvignon.

HARVEST

The grapes were picked from the end of August until the end of September.

VINIFICATION

Alcoholic fermentation with the use of indigenous yeasts in stainless steel vats at 22/28 °C and maceration on the skins for a maximum of 10 days. Malolactic fermentation in oak and stainless steel.

AGEING

18 months in stainless steel and oak (Slavonian oak barrels and used barriques).

ALCOHOL AND TOTAL PRODUCTION

14% - 73,000 bottles.

AWARDS

2017: Gold Asia Import Awards 2015: 92 pts James Suckling

