Cantaloro Rosso Toscana

Avignonesi

Juicy cherry and blackberry, velvety tannins and Tuscan freshness from a biodynamic estate.

Country	Italy
Region	Tuscany, Toscana IGT
Grape varieties	Sangiovese, Merlot, Cabernet Sauvignon, Colorino, Syrah
Vintage	2024
Alcohol	13% ABV
Bottle size	750 ml
Style	Red, dry, medium-bodied and supple
Farming	Certified organic and biodynamic
Suitability	Vegan and vegetarian



Tasting note

Ripe cherry and blackberry are lifted by liquorice and Mediterranean herbs. Generous fruit, fresh acidity and soft, velvety tannins make this an inviting, medium-bodied red for relaxed meals.

The producer

Avignonesi is a leading Montepulciano estate, renowned for Vino Nobile and Vin Santo. Virginie Saverys began its biodynamic transformation in 2009. Today, her family continues that commitment to living soils, biodiversity and wines made entirely from estate-grown fruit.

Winemaking

Fermentation uses native yeasts cultivated from an early picking of estate grapes, known as a pied de cuve. Eight to twelve days on the skins develops colour and texture, followed by eight months in stainless steel to retain bright fruit and freshness.

Food pairing

Lasagne, tomato-based pasta, roast pork, grilled lamb or mushroom dishes.