

AVIGNONESI

LIFE THROUGH A GLASS

50&50 TOSCANA I.G.T. 2018

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.

2018 VINTAGE

This great vintage is reflected in abundant and healthy bunches that have filled our organic vineyards. A warm spring kicked off what turned out to be an exciting year. The grapes benefited from a mild summer with occasional showers, allowing them to reach perfect ripeness.

TASTING NOTES

50&50 has a deep, dark ruby red color with purple hues. In the nose it shows a fragrance of small red fruits, black currant, black cherry and blueberry which then leave room for harmonious nuances of undergrowth and sweet spices such as vanilla. In the mouth it is satisfying and sweetness and tannins are perfectly combined in a wide, elegant, decisive and round taste symphony. Ripe fruit and spices return and the aftertaste releases its balsamic mint and thyme. The finish is long and soft.

GRAPES

50% Sangiovese, 50% Merlot

ALCOHOL

13.5%

PRODUCTION

36,098 bottles

FROM VINEYARD TO VINIFICATION

VINEYARD SPECIFICS

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.

HARVEST

Merlot: from September 10th to October 3rd

Sangiovese: from mid September to mid October

VINIFICATION

Merlot: Alcoholic fermentation at controlled temperature and maceration on the skins for 20-25 days

Sangiovese: 10 days of temperature-controlled maceration

AGEING

Merlot: in 225 lt oak barriques

Sangiovese: in barriques and 30 hl wooden vats

AWARDS

2018: 94 pts James Suckling | 93 pts Falstaff | 93 pts Wine Advocate
91 pts Wine Spectator

