



James
Suckling
91 PTS
2017



TASTING NOTES

Fresh raspberry notes, delicate underbrush hints and sweet spice aromas will charm you. Serious wine drinkers will think Cru Beaujolais got their passport stamped in Italy while touring Montepulciano. Juiciness and mineral finish will call for another glass straight away.

Ventisei Rosso Toscana

COUNTRY	ABV
Italy	13%
REGION	VARIETALS
Tuscany	45% Sangiovese
APPELLATION	33% Merlot
Toscana IGT	22% Cabernet Sauvignon

WINERY

Eline was bitten by the wine bug a long time ago, but didn't fully feel the symptoms until she arrived in Montepulciano, Tuscany. Her mother, Virginie Saverys, had taken over Avignonesi winery. Observing her and her team walking the vineyards and caring for every single bunch of grapes was a pivotal moment of fascination. The way they managed to bottle the message of each vintage in such a unique manner, giving voice to a specific terroir, was like a budburst of inspiration--she had to take a step further.

When Eline turned 26, she opened Antwerp, Avini. She would often visit Avignonesi though, and during one of their blending sessions she couldn't resist the temptation of sneaking in. For fun, she tried her own blend...and I fell in love on the spot. When she was looking for a name for this wine, it seemed only natural to refer to this intense and wine-fueled year. Thus, Ventisei--26 in Italian--was born.

CULTIVATION

Harvested in September.

VINIFICATION

Fermented in stainless steel tanks with the use of indigenous yeasts, Ventisei Rosso receives partial carbonic maceration, which adds that candied-fruit flavor we all love. It's all about fruit and elegance, it dances on your palate like an artful acrobat who always lands on his feet, precisely and smoothly.