

CASTELLO
BANFI
MONTALCINO

Nestled between the Orcia and Ombrone rivers on the southern slopes of Montalcino, Tuscany, the Castello Banfi estate is unique for its wine culture and tradition. A constellation of single vineyards dot one third of this three-thousand hectare domain, each unique in its own terroir yet united in a singular heritage and production style. The wines of Castello Banfi range are the result of careful selections from our best vineyards in Montalcino and they are an unbeaten example of an ancient and wise wine-making tradition combined with innovative technologic solutions both in the winery and in the vineyard.

FLORUS

MOSCADELLO DI MONTALCINO DOC LATE HARVEST

PRODUCTION AREA

Estate vineyards in the southern hills of Montalcino.
Altitude: 120 meters above sea level.
Position: Hillside.

SOIL TYPE

Light olive brown colour, clay topsoil, very calcareous.

GRAPE VARIETIES

100% Moscadello.

TRELLISING SYSTEM: Cordone speronato (Spurred cordon).

VINE DENSITY: 2.100 vines/ha.

HECTAR YIELD: 30 q.li/ha.

PRODUCTION TECHNIQUE

The wine is obtained exclusively by the natural drying on the vine, which lasts until mid October and beyond. The raisined grapes are crushed and pressed; the juice is slowly fermented at 15°C for several months until 14-15% alcohol is reached. Part of the wine is aged for 1 year in French oak barriques. An adequate bottle aging period follows.

DESCRIPTION

Colour: intense and deep yellow with obvious golden reflections.
Bouquet: varietal, elegant, harmonious with hints of exotic fruit, Mediterranean forest, raisins and honey.
Taste: sweet, ample, warm, very long finish.

WINEMAKER'S NOTES

This late harvest is a historic variety of Montalcino. The taste is round, full and extremely perfumed with a hint of acidity that gives balance in the mouth.

FOOD PAIRINGS

Excellent accompaniment with classical dry pâtisserie, aged, ripe cheese. Meditation wine.

First vintage produced: 1982

Available formats: 0,50 l

