SPECIALTIES

Nestled between the Orcia and Ombrone rivers on the southern slopes of Montalcino, Tuscany, the Castello Banfi vineyard estate is unique for its wine culture and tradition. Complementary to our wine-making passion, rich Tuscan tradition is captured by equally noble and prestigious produce within our "Specialties" range.

ACQUAVITE DI MOSCATO

PRODUCTION AREA

Select estate vineyards, in the southern hills of Montalcino.

SELECTED GRAPE 100% Moscato.

PRODUCTION TECHNIQUE

It is obtained by distillation of the fragrant Moscato grapes by the discontinuous Bain-Marie method operating under vacuum. These hand-harvested grapes are softly pressed and undergo a temperature-controlled fermentation with the use of selected yeast. The special distillation under vacuum, at low temperature then allows to emphasize the aromatic flavours in a delicate balance which conveys a unique character to the product.

Alcohol content: 45% vol. Available formats: 0,70 l



