



BANFI

TOSCANA

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.

The wines of Banfi Toscana range, produced with grapes selected from specific Banfi vineyards as well as other noble areas of the region, express the genuine and authentic character of Tuscany.

They reflect the love for Tuscany, revealing joy and genuine nature in their easy-drinking style. Thanks to an inherent liveliness and freshness, these wines are appropriate for everyday consumption, yet always reflect the Banfi standard of character and quality.

CENTINE

TOSCANA IGT - Rosé

GRAPE VARIETIES

Sangiovese, Merlot and Cabernet Sauvignon.

PRODUCTION TECHNIQUE

The grapes are vinified for 14 days, with brief skin contact, in stainless steel tanks at 18°C.

DESCRIPTION

Colour: intense pink.

Bouquet: fresh with hints of woodland berries.

Taste: dry, with rich berry flavors; well structured, with a long crisp, clean finish.

WINEMAKER'S NOTES

A Banfi Rosé. Complex and full bodied. Very aromatic. The fresh, crisp character of this rosé is preserved by the innovative Screw Cap closure.

FOOD PAIRINGS

Ideal as an aperitif, it pairs perfectly with first courses, fish, poultry, and fresh cheeses.

Available formats: 0,75 l

Stelvin Cap

The cap has an innovative and advanced closure system that guarantees the perfect preservation of the aromas and the fresh taste of the wine.

