



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.

COLLEPINO

TOSCANA IGT - Sangiovese, Merlot

GRAPE VARIETIES

Sangiovese and Merlot.

PRODUCTION TECHNIQUE

Grape maceration for 7 to 8 days in stainless steel tanks at controlled temperatures between 25 to 30°C. After a malolactic fermentation, the wine ages in French oak barrels for approximately 2 months.

DESCRIPTION

Colour: ruby red, young but intense.

Bouquet: fresh, fruit-forward, with intense red-currant, raspberry and plum notes.

Taste: full fruit flavors with soft, sweet tannins. Nice finish.

WINEMAKER'S NOTES

An innovative blend with typical Tuscan character; a fine addition to the Banfi family. Fresh and full bodied. Pairs wonderfully with a wide range of food and suitable for any occasion.

FOOD PAIRINGS

Ideal with first courses, as well as red and white meats.

Middle aged cheeses.

Available formats: 0,75 l

