



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.

COL DI SASSO

TOSCANA IGT - Cabernet Sauvignon, Sangiovese

GRAPE VARIETIES

Cabernet Sauvignon and Sangiovese.

PRODUCTION TECHNIQUE

The grape maceration does not last longer than 5-6 days, and takes place at a temperature of 24-25° C.

This enables to obtain a good colour extraction without encumbering the tannin structure and maintaining a good aromatic freshness. The wine is released after an appropriate bottle aging.

DESCRIPTION

Colour: ruby red, young, but intense.

Bouquet: fresh, varietal, enriched with spicy notes, raspberry and plum notes.

Taste: full and soft, balanced, easy-to-drink.

WINEMAKER'S NOTES

One of the best known and appreciated Banfi labels in the world, Col di Sasso, which translates to "Stony Hill", is a blend of Cabernet Sauvignon and Sangiovese cultivated on the most rocky and impervious slopes of the Banfi estate in Montalcino.

The perfect marriage between these two grapes gives birth to a youthful yet concentrated and extremely fruity red wine.

FOOD PAIRINGS

It can excellently match important first courses, white meat and light main courses.

Available formats: 0,75 l



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