



**MAGNA CUM LAUDE**  
Toscana IGT  
Castello Banfi - Estate Bottled  
Tuscany (Italy)

**Area of Production:**

Castello Banfi estate in the southern part of Montalcino.

**Soil:**

Stony and calcareous.

**Grape Varieties:**

Cabernet Sauvignon, Merlot, Sangiovese, and Syrah.

**Production Technique:**

Each grape is individually vinified and aged for 6-8 months in French oak barriques. Then the cuvée is made and aged for an additional 6-8 months.

At least 6 months of bottle-rest follows. Unfiltered to preserve its unique character.

**Characteristics:**

*Color:* Ruby red, intense and very deep.

*Bouquet:* Full bouquet, with aromas of blackberries and plums, complemented by licorice, black olives, and pipe-tobacco notes.

*Taste:* Full-bodied, with supple tannins.

*Alcohol Content:* 14.4%.

*Total Acidity:* 4.7 g/l.

Perfect with bean soups, grilled meat and aged cheese.