



BELNERO
Toscana IGT
Castello Banfi – Estate Bottled
Tuscany (Italy)

Area of Production:

Estate vineyards on the southern hills of Montalcino.

Soil:

Stony, calcareous and well-structured.

Grape Varieties:

Predominantly Sangiovese with small percentage of noble French varietals.

Production Technique:

Fermented in patented temperature controlled French oak and aged approximately 14 additional months. Unfiltered. Nitrogen bottled to allow the wine to retain its youthful character thus minimizing the use of sulfites.

Characteristics:

Color: Deep and intense mauve red.

Bouquet: Gentle aromas of vanilla, tobacco and coffee, with hints of cherry jam and prunes.

Taste: Harmonious with soft, well-balanced tannins. Persistent finish and a great potential for aging.

Alcohol Content: 13-14%.

Total Acidity: 5.4 g/l.

Perfect with red meats, wild game and aged cheeses.