



A late harvest dessert wine with a perfect balance of fruit, body and bouquet. Rich and golden in color. Elegant, harmonious with hints of apricot, honeysuckle, raisins and honey. The taste is unctuous, with dried-apricot, raisin and honey flavors. Subtly sweet. Long finish with nuance of almond and honey.

CASTELLO BANFI FLORUS MOSCADELLO DI MONTALCINO LATE HARVEST DOC

FloruS is one of the classic DOC wines from the acclaimed growing region of Montalcino, Tuscany. It is a rare masterpiece of fruitiness and balance.

SOIL

Clay topsoil, very calcareous.

PRODUCTION TECHNIQUE

Made with grapes that naturally dry on the vine until mid-October and beyond. The raisined grapes are crushed and pressed; the juice is slowly fermented at 59°F for several months until 14-15% alcohol content is reached. A small portion of the wine is aged for one year in barriques of French oak and then blended with the balance in stainless steel before bottling and release.

BOUQUET

Elegant, harmonious with hints of apricot, honeysuckle, raisins, and honey.

TASTE

Unctuous, with dried-apricot, raisin, and honey flavors. Subtly sweet. Finishes with nuances of almond and honey.

FOOD PAIRING

Florus is ideal for dipping biscotti or as an accompaniment to aged or ripe cheeses, particularly Tuscan Pecorino.

ORIGIN

Montalcino, Southern Tuscany, Italy

VARIETIES

100% Moscadello

ANALYSIS

Alcohol	13.5% Vol
Total Acidity	6.0 g/l

SIZE(S)

500ml 0 80516 02095 2

PACK(S)

750ml 6pk