



COL DI SASSO
Toscana IGT
Banfi Tuscany (Italy)

Area of Production:

Hillside vineyards in the southern part of Tuscany.

Soil:

Calcareous and well-drained.

Grape Varieties:

Cabernet Sauvignon and Sangiovese.

Production Technique:

Grape maceration for 6-8 days at a temperature of 75-77°F. This enables a good color extraction without encumbering the tannin structure, while maintaining aromatic freshness. The wine is released after appropriate bottle aging.

Characteristics:

Color: Intense ruby-red, with purple hues.

Bouquet: Black cherries and spice.

Taste: Rich with soft tannins, delivering persistent black-fruit flavors and subtle hints of smoke, with a lingering finish.

Alcohol Content: 12.5%.

Total Acidity: 5 g/l.

Ideal with pizza, pasta, grilled meat and poultry.