



BANFI

COLLEPINO TOSCANA IGT

Production Area: Hillside vineyards in the southern part of Tuscany.

Grape Varieties: Sangiovese and Merlot.

Description: Ruby red in color, young and intense. Fresh, fruit-forward bouquet with intense red-currant, raspberry and plum notes. Full fruit flavors with soft, sweet tannins. Nice finish.

CollePino translates to Hill of Pine. An innovative blend with typical Tuscan character; a fine addition to the Banfi family. Fresh and full bodied.

Grape maceration for 7-8 days in stainless steel tanks at controlled temperatures between 75 to 77° F. After a malolactic fermentation, the wine ages in French oak barrels for approximately 2 months.

Pairs wonderfully with a wide range of food and is suitable for any occasion. Ideal with first courses, red and white meats and moderately aged cheeses.

UPC CollePino 750ml 0 80516 40624 4