



FLORUS

Moscadello di Montalcino D.O.C.
Late Harvest
Castello Banfi - Estate Bottled
Tuscany (Italy)

Area of Production:

Castello Banfi estate in the southern part of Montalcino.

Soil:

Clay topsoil, very calcareous.

Grape Variety:

100% Moscadello.

Production Technique:

The grapes remain on the vines late into the season to dry naturally and concentrate their fruit sugars. Pressing is followed by slow fermentation at low temperatures (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.

Characteristics:

Color: Intense, rich-golden.

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.

Alcohol Content: 13.5%.

Total Acidity: 6 g/l.

An extraordinary accompaniment to desserts or savory appetizers.