



SAN ANGELO
Toscana IGT
Castello Banfi - Estate Bottled
Tuscany (Italy)

Area of Production:

Estate vineyards in the southern part of Montalcino.

Soil:

Yellowish brown, clay topsoil, slightly calcareous.

Grape Variety:

100% Pinot Grigio.

Production Technique:

Selective grape harvest. The temperature-controlled fermentation (59-64°F) of the free-run juice is immediately followed by storage at a low temperature, which leaves a small and natural effervescence. A few months after the harvest, before the year ends, bottling takes place.

Characteristics:

Color: White-gold.

Bouquet: Fresh bouquet with notes of pear, peach, anise and honey.

Taste: Fruity and crisp, very refreshing.

Alcohol Content: 12.5%.

Total Acidity: 5.3 g/l.

Excellent as an aperitif, or accompaniment to light dishes such as grilled vegetables and pasta primavera, as well as a range of seafood.