



TAVERNELLE
Toscana IGT
Castello Banfi - Estate Bottled
Tuscany (Italy)

Area of Production:

Tavernelle vineyard on the Castello Banfi estate in the southern part of Montalcino.

Soil:

Clay topsoil, slightly calcareous.

Grape Variety:

100% Cabernet Sauvignon.

Production Technique:

Average maceration of 12-15 days with a temperature cycle starting at 53°F and ending at 77°F. Malolactic fermentation takes place in barriques, in temperature controlled rooms. Aging in French oak barriques for 14-18 months. Bottle aging follows for approximately 12 months.

Characteristics:

Color: Intense, deep ruby-red.

Bouquet: Complex with floral, red fruit, and cassis notes.

Taste: Velvety, full bodied, with plum and spice flavors and hints of vanilla.

Alcohol Content: 13-14%.

Total Acidity: 5.4 g/l.

Perfect with hearty meats and aged cheeses.