



TAVERNELLE TOSCANA IGT - ESTATE BOTTLED

Production Area: Montalcino, Southern Tuscany, Italy.

Grape Variety: 100% Cabernet Sauvignon.

Description: Intense, deep ruby-red color. Rich and complex berry bouquet with notes of red fruit and cassis. Velvety taste, full bodied, and intense, with a very long finish.

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. Aged in French oak barriques for 14-18 months, followed by bottle-aging for approximately 12 months. Perfect with hearty meats and aged cheeses.

UPC Castello Banfi Tavernelle 750ml 0 80516 04524 5