



**COLLEPINO**  
Toscana IGT  
Banfi Tuscany (Italy)

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***Area of Production:***

Hillside vineyards in the southern part of Tuscany.

***Soil:***

Calcareous and well-drained.

***Grape Varieties:***

Sangiovese and Merlot.

***Production Technique:***

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

***Characteristics:***

*Color:* Ruby red, young and intense.

*Bouquet:* Fresh, fruit-forward, with intense red currant, raspberry and plum notes.

*Taste:* Full fruit flavors with soft, sweet tannins. Nice finish.

*Alcohol Content:* 12.5%-13% (according to vintage conditions).

*Total Acidity:* 5 g/l.

Pairs wonderfully with a wide range of food and is suitable for any occasion. Ideal with red and white meats as well as cheeses.