



COLLEPINO
Toscana IGT
Banfi Tuscany (Italy)

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.