



# BANFI

## TOSCANA

*Nestled between the Orcia and Ombrone rivers on the southern slopes of Montalcino, Tuscany, the Castello Banfi vineyard estate is unique for its wine culture and tradition.*

*The wines of Banfi Toscana range, produced with grapes selected from specific Banfi vineyards as well as other noble areas of the region, express the genuine and authentic character of Tuscany.*

*They reflect the love for Tuscany, revealing joy and genuine nature in their easy-drinking style. Thanks to an inherent liveliness and freshness, these wines are appropriate for everyday consumption, yet always reflect the Banfi standard of character and quality.*

## LE RIME

TOSCANA IGT - Chardonnay, Pinot Grigio

### GRAPE VARIETIES

Chardonnay and Pinot Grigio.

### PRODUCTION TECHNIQUE

Exclusive use of free-run juice to avoid colour extraction from the skins.

The temperature-controlled fermentation (15-16°C) is followed by a short storage in stainless steel tanks and, finally, by an early bottling to capture varietal freshness.

### DESCRIPTION

*Colour:* straw yellow with fresh green reflections.

*Bouquet:* fruity, fragrant and harmonious.

*Taste:* fresh, floral, full and appropriately acidic.

### WINEMAKER'S NOTES

This wine is Banfi's perfect interpretation of youthful white wines.

The Chardonnay imparts roundness, while the Pinot Grigio adds crispness to this fresh and easy-to-drink wine. Ideal as an aperitif or as a perfect partner of fish dishes.

### FOOD PAIRINGS

It accompanies fish dishes, fresh Summer salads and light first courses.

Available formats: 0,375 l - 0,75 l

