



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.

FUMAIO

TOSCANA IGT - Chardonnay, Sauvignon Blanc

GRAPE VARIETIES

Chardonnay and Sauvignon Blanc.

PRODUCTION TECHNIQUE

The must is fermented at controlled temperature (15-16°C).

To preserve the natural freshness of the wine, malolactic fermentation is prevented. Bottling over the Winter maintains a slight amount of natural effervescence from the alcoholic fermentation.

DESCRIPTION

Colour: light straw yellow.

Bouquet: ample, intensely fruity, fresh and varietal.

Taste: full, harmonious and slightly acidic. Impressive, pleasant varietal freshness, synthesis of the two varieties in the blend.

WINEMAKER'S NOTES

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

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

FOOD PAIRINGS

Accompanies the entire meal and in particular matches superbly first courses and fresh fish dishes in general.

Available formats: 0,75 l

