



Florus

Moscadello di Montalcino DOC

2019

VARIETY

Moscadello

DESCRIPTION

An historical "pearl" of Montalcino and Banfi perfect balance between aromatic expression and acidity.

The growing season of the 2019 vintage was characterized by an extraordinary cold in the months of April and May which delay the vegetative development, which was subsequently recovered, thanks to a hot and dry period. The sunny months of August and September allowed a regular harvest with excellent quality of grapes.

Straw yellow colour, with intense gold reflections. It is characterized by an extreme variety of aromas and scents. On the nose intense hints of dried apricot, honey and candied orange stand out. In the mouth, it is round and full. The remarkable residual sugar is well balanced by a good acidity. Silky and very persistent,

Perfect as a meditation wine but also paired with dry or with very mature or blue cheeses.

TECHNICAL NOTES



Soil: predominantly clayey and shallow with pebbles.



Trellising System: spurred cordon

Planting Density: 4200 vines/ha.

Yield: 30 q/ha.



Drying: natural on the vine

Fermentation: in temperature-controlled (16°-18°C) stainless steel tanks, and in French oak barrique in the end.

Aging: 20% in French oak barrique (350 L) and the remaining part in stainless steel tanks.



Alcohol: 14%



Suggested serving temperature: 10-12°C



First vintage produced: 1982



AVAILABLE FORMATS:
0,50 l