



Florus

Moscadello di Montalcino DOC

2016

VARIETIES

Moscadello

DESCRIPTION

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

A vintage with a fairly regular vegetative trend, in which the heavy rains of mid-September were the only critical moment. Thanks to the actions taken in the vineyard and, then, in the cellar, the quality results were excellent.

Round and full wine, it is characterized by an extreme variety of aromas and scents. On the nose intense hints of dehydrated apricot, honey and candied orange stand out. In the mouth the remarkable residual sugar is well balanced by a good acidity. Balanced, silky and very persistent.

Perfect as a meditation wine but also paired with dry pastries such as the typical Cantucci from Siena or with very mature or blue cheeses.

TECHNICAL NOTES



Soil: predominantly clayey and shallow with pebbles.



Trellising System: spurred cordon

Vine Density: 4200 vines/ha.

Hectar Yield: 30 q/ha.



Drying: natural on the vine

Fermentation: in temperature-controlled (16°C) French oak barrique

Aging: in French oak barrique (350 L) for 7 months



Alcohol: 14,5%



Suggested serving temperature : 10-12°C



First vintage produced: 1982

AVAILABLE FORMATS:
0,50 l