



Florus

Moscadello di Montalcino DOC

2017

VARIETY

Moscadello

DESCRIPTION

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

2017 vintage was characterized by a particularly dry and hot summer, which favored the early ripening of the grapes. The absence of rains during September favored the harvest operations.

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

Planting Density: 4200 vines/ha.

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