



AVAILABLE FORMATS:  
0.50 l

# Florus

Moscadello di Montalcino DOC

## 2018

### VARIETY

Moscato Bianco

### DESCRIPTION

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

The winter was rich in rainfall with little snow. The vegetative recovery phase took place during the usual times, with budding that developed in the second half of April. In May, copious rain favored the vegetative development. The summer of 2018 was particularly humid and characterized by frequent precipitations, often in form of storms. September and October, on the other hand, were sunny months, with temperatures higher than the seasonal average and good temperature ranges.

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:* 15%



*Suggested serving temperature :* 10-12°C



*First vintage produced:* 1982