



Florus

Moscadello di Montalcino DOC

2020

VARIETY

Moscato Bianco

DESCRIPTION

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

The mild temperatures and the scarcity of rainfall in the winter, as well as then in the spring, led to an early growth development of the vines. In June, there was repeated rain with mild temperatures, which allowed for a surprising vegetative-productive balance of the vineyards. During the following summer months, the warm temperatures and the sunny weather allowed for perfect veraison and ripening of the grapes. The harvest took place earlier than usual. The grapes were in perfect condition and, thanks to the good temperature ranges and the absence of rain, presented excellent aromatic profiles and good acidity.

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