



## *Col di Sasso*

CABERNET SAUVIGNON - SANGIOVESE

### GRAPE VARIETIES

Cabernet Sauvignon and Sangiovese.

### PRODUCTION TECHNIQUE

The grape maceration does not last longer than 5-6 days, and takes place at a temperature of 24-25° C. This enables to obtain a good colour extraction without encumbering the tannin structure and maintaining a good aromatic freshness. The wine is released after an appropriate bottle aging.

### DESCRIPTION

*Colour:* ruby red, young, but intense. *Bouquet:* fresh, varietal, enriched with spicy notes.

*Taste:* full and soft, balanced, easy-to-drink.

### WINEMAKER'S NOTES

One of the best known and appreciated Banfi labels in the world, Col di Sasso, which translates to "Stony Hill", is a blend of Cabernet Sauvignon and Sangiovese cultivated on the most rocky and impervious slopes of the Banfi estate in Montalcino. The perfect marriage between these two grapes gives birth to a youthful yet concentrated and extremely fruity red wine.

### FOOD PAIRINGS

It can excellently match important first courses, white meat and light main courses.

Alcohol content: 12 to 12,5% vol. following the season condition.

""A wonderful baby 'super-Tuscan,' with ripe fruit but convincingly Italian structure.""  
- Michael Franz - *Washington Post*