



Nestled between the Orcia and Ombrone rivers on the southern slopes of Montalcino, Tuscany, the Castello Banfi vineyard estate is unique for its wine culture and tradition.

The wines of Banfi Toscana range, produced with grapes selected from specific Banfi vineyards as well as other noble areas of the region, express the genuine and authentic character of Tuscany.

They reflect the love for Tuscany, revealing joy and genuine nature in their easy-drinking style thanks to an inherent liveliness and freshness, these wines are appropriate for everyday consumption, yet always reflect the Banfi standard of character and quality.

Stilnovo (new style) is the result of the Governo all'Uso Toscano method, a 14th century Tuscan technique based on the re-fermentation of the wine with partially dried grapes. The result is a smooth and fresh wine that is characterized by its richness and full body.

## STILNOVO

### GOVERNO ALL'USO TOSCANO

#### GRAPE VARIETIES

Almost exclusively Sangiovese.

#### PRODUCTION TECHNIQUE

The 70% of the grapes, harvested by the second half of September, is fermented for 2-3 weeks in stainless steel tanks at 18 - 28 C° temperature. The remaining 30%, drying on the vine until the second half of October, is added to the first harvest wine, in order to let the second fermentation start and continue for 3/4 weeks. The 20% of the resulting wine is aged third-passage barriques.

#### DESCRIPTION

**Color:** very intense ruby red color.

**Bouquet:** an extremely pleasant fruity perfume with Marasca cherry, mixed berries jam scents and intense flower notes.

**Taste:** gentle and pleasant with balanced and well integrated tannins. The finish is savory and characterized by a unique fruity persistency.

#### WINEMAKER'S NOTES

The Governo all'Uso Toscano by Banfi, is a new way to define the wine. An ancient technique that creates a dynamic and fresh wine characterized by a unique style.

#### FOOD PAIRINGS

The good acidity to the mouth makes this wine fresh and easy-to-drink.  
Best enjoyed at 16°C.

Available formats: 0,75 l



**BANFI**

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