



Bin No:
1062

<i>Wine:</i>	<i>Florus Moscadello di Montalcino 2014 Vt</i>
<i>Country:</i>	<i>Italy</i>
<i>Region:</i>	<i>Tuscany</i>
<i>Village:</i>	<i>Montalcino</i>
<i>Appellation:</i>	<i>Toscana IGT</i>
<i>Producer:</i>	<i>Castello Banfi</i>
<i>Vintage:</i>	<i>2014 Vt</i>
<i>Colour:</i>	<i>White</i>
<i>Grape Variety:</i>	<i>100% Moscadello</i>
<i>Status:</i>	<i>Still</i>
<i>Allergens</i>	<i>Sustainable environmental management</i>
<i>Dry/Sweet:</i>	<i>contains sulphites</i>
	<i>7 (1 is dry, 7 is very sweet)</i>
	<i>abv: 14.5% - bottle size: 50cl</i>



Tasting Note:

Its colour is rich and golden with a flowery and exotic bouquet. The palate is sweet, full and warm with hints of honey, raisins and exotic fruits.

Winery information:

Castello Banfi was founded in 1978 by the Mariani family, Italian-Americans who had been involved in wine importing and distribution since 1919. They saw great potential in this then sleepy Tuscan region and from the start their goal was to establish a point of excellence in Montalcino.

Combining a respect for tradition and the environment with state of the art research and working practices they have helped to transform the region's wines and established Banfi's reputation in an impressively short period of time. They produce premium wines in Montalcino and beyond with a profound respect for the land and people from which they come.

The Castello Banfi estate is the largest contiguous vineyard in Europe and includes land in Tuscany and Piedmont. Despite its size the estate is not a mono-culture with one third planted to vines, one third to olive groves, fruit trees and other crops and the remaining third woodland. At the centre of the estate, at 280 metres above sea-level, is the Castello, historically known as Poggio alle Mura, meaning walled hill top, which is now a centre for Banfi wines following extensive restoration by the Mariani family to repair damage sustained during World War Two.

Banfi have vineyards in Tuscany (Montalcino, Bolgheri and Chianti Classico) and Piedmont.

Montalcino is their principal estate and lies at the confluence of the Orcia and Ombrone rivers on the southern slopes of the township facing the Mediterranean. Here conditions are ideal with a variety of soils; structured clay and chalk for the reds and soils with stones and a high proportion of organic matter for their whites. Well-exposed vineyards benefit from plenty of sunshine, breezes and a significant diurnal temperature range.

These factors make the area ideal for grape cultivation including the native Sangiovese and Moscadella varieties with a selection of red and white international varieties.

Banfi Piemonte was created in 1979 when the Mariani family purchased the historic Bruzzone winery and vineyards. It is located on hillsides by the towns of Novi Ligure and Strevi where a variety of noble grapes are planted on calcareous and clay-calcareous soils. The area benefits from abundant rainfall between the months of October and April. The hot, dry summers are accompanied by sea breezes which mitigate these high temperatures. September is usually warm, with a large diurnal temperature range that allows for gradual maturation of the grapes. Banfi produce white, red and sparkling wines here.

Winemaking at Castello Banfi aims to fulfil the promise of the grapes and retain the character of the land. Traditional methods are combined with state of the art technology and innovation.

The process begins with hand harvesting for the red grapes, followed by hand sorting down to individual berry level to ensure only perfectly healthy fruit finds its way into the finished wines. White grapes are harvested by machine to ensure they can be brought in quickly.

Fermentation takes place in Banfi's unique hybrid fermenters which combine the hygienic properties of steel with the natural oxygenation and character imparted by wood.

More than 7000 customised barriques and large oak barrels lie in Banfi's cellars. Following extensive research Banfi barrels are made from French oak from the forests of Allier, Nevers, Fontainebleau and Tronçais. The staves are stacked outside for 3 years in a heptagon formations to allow even weathering before they are transformed into barrels. The toasting of the inside of each barrel is done at lower temperatures and over a longer period to avoid charring and obtain more uniform results.

The wines are bottled without filtration and under nitrogen which reduces the need to add sulphites at bottling and results in purer more expressive wines.

The Vineyard.

Estate vineyards in the southern hills of Montalcino.

Altitude: 120 meters above sea level.

Position: Hillside.

AVERAGE AGE OF THE VINES. 39 years old

SOIL TYPE Light olive brown colour, clay topsoil, very calcareous.

VINE DENSITY: 2.100 vines/ha.

YIELD: 30 li/ha.

The winemaker comment

This late harvest is a historic variety of Montalcino. The taste is round, full and extremely perfumed with a hint of acidity that gives balance in the mouth.

Vinification:

The wine is obtained exclusively by the natural drying on the vine, which lasts until mid October and beyond. The raisined grapes are crushed and pressed; the juice is slowly fermented at 15°C for several months until 14-15% alcohol is reached. Part of the wine is aged for 1 year in French oak barriques. An adequate bottle aging period follows.

Colour: intense and deep yellow with obvious golden reflections.

Nose: varietal, elegant, harmonious with hints of exotic fruit, Mediterranean forest, raisins and honey.

Taste: sweet, ample, warm, very long finish.

Food Recommendation:

Serving temperature 10 - 12°

Excellent accompaniment with classical dry pâtisserie, aged, ripe cheese.

