BANFI COL DI SASSO

Land	Italië
Herkomst	Toscane
Producent	Castello Banfi
Druivensoorten	Cabernet Sauvignon, Sangiovese
Type	Rood
Alcohol grade	13

Beschrijving

EN -

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 appropriatebottle aging.

Proefnotities

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.

LOGISTIEKE INFO

EENHEID PER VERPAKKING: 6
BRUTO GEWICHT: 7,2
BARCODE VERPAKKING: 8015670000000
BARCODE EENHEID: 8015670000000
AFMETINGEN: 22,5 x 15,5 x 30,0