

## BANFI COL DI SASSO

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

### Beschrijving

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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.

### 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