

# BANFI COL DI SASSO, SANGIOVESE CABERNET SAUVIGNON, 2016



## Wine Introduction

Col di Sasso, which translates to “Stony Hill,” is a blend of Cabernet Sauvignon and Sangiovese grapes cultivated in hillside vineyards in the southern part of Tuscany. The Cabernet imparts bold flavor and body, while the Sangiovese adds zesty fruit and structure.

## Tasting Notes

Ruby red color with violet nuances. The wine shows on the nose a strong fruity scent with berries, prune and wild strawberry hints. The structure is soft and not aggressive, despite the youth. The mouth’s final is persistent and characterized by licorice notes.

## Vinification Note

A perfect mix of Sangiovese and Cabernet Sauvignon that gives life to an immediate and extremely versatile wine.

The grapes are cultivated in hillside vineyards in the southern part of Tuscany & the soil is calcareous and well-drained.

Grape maceration for 6-8 days at a temperature of 75-77°F. This enables a good color extraction without encumbering the tannin structure, while maintaining aromatic freshness. The wine is released after appropriate bottle aging.

## Wine Information

Country	Italy
Region	Toscana IGT
Grape	30% Sangiovese 70% Cabernet Sauvignon
Alcohol	13.5%
Total Acidity	4.9g/L
pH	
Closure	Cork
Bottle Size	75cl
Case Size	6 Bottles/ Pack

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## Winery Background

Banfi was founded in 1978 thanks to the will of the Italian-American brothers, John and Harry Mariani. From the beginning, the goal of the two brothers was to create a state-of-the-art winery combined with the most advanced science in the vineyards for the production of premium wines.

Together with the Mariani family, Ezio Rivella, one of Italy's foremost enologists, who understood that due to the richness of the soils and the privileged microclimatic position, the property would have great capacity of development. In those years, the brothers, John and Harry, also purchased Bruzzone, a historic winery in Piedmont. The winery has been designed to protect the integrity and richness of the grape, the winery employs state of the art technology, the result of revolutionary technical research and innovation.

The tremendous undertaking for vinification is followed by a long silent rest in wood, where the great wines of Banfi, principally reds, evolve over the passage of time and refine their most distinctive characteristics of strength, elegance and longevity. More than 7000 customized barrels laid out in orderly rows, and large casks make up the heart of Banfi, which beats in the silent and peaceful ambience surrounding their winery.



## Sustainability Note

Banfi firmly believes in the sustainability as a comprehensive concept that involves all stages of the production chain, adopting a cross strategy and a well-defined strategic plan.

The deeply-held trust that success needs to strictly follow the respect to the environment and to people's wellness, means that Banfi, since its origins, has always been longing for being in harmony with the immediate environment, through a rational use of the natural resources and the love for the environment itself, from the vineyards to the final product, the wine.

In line with this reasoning, our company established an integrated process taking in high regard three essential factors: each action must be socially fair, environmentally safe and economically feasible at the same time.

See their Certification from vineyard to bottle:  
<https://castellobanfi.com/en/sustainability/certification-vineyard-bottle.php>