



Florus

Moscadello di Montalcino DOC

2023

VARIETY

Moscato Bianco

DESCRIPTION

An historical "pearl" of Montalcino and Banfi perfect balance between aromatic expression and acidity.

The winter was mild, with temperatures slightly above the seasonal averages.

The first days of April were marked by episodes of cold weather, which caused some damage to budbreak.

Rainfall during the first four months of the year was slightly below the statistical averages recorded in recent years. In May and June, precipitation was exceptionally abundant, with cumulative rainfall reaching 200 mm and 28 rainy days out of 60.

Fortunately, after the first months of summer, the weather pattern changed dramatically, with excellent sunlight exposure and high temperatures that favored natural grape drying on the vine.

Straw yellow colour, with intense gold reflections. It is characterized by an extreme variety of aromas and scents. On the nose, intense hints of dried apricot, honey, and candied orange stand out. In the mouth, it is round and full. The remarkable residual sugar is well balanced by a good acidity. Silky and very persistent,

Perfect as a meditation wine, but also paired with dry, very mature or blue cheeses.

TECHNICAL NOTES



Soil: predominantly clayey and shallow with pebbles.



Trellising System: Guyot

Planting Density: 4800 vines/ha.

Yield: 30 q/ha.



Drying: natural on the vine

Fermentation: in temperature-controlled stainless-steel tanks (16°-18°C)

Aging: 20% in French oak barrique (350 L) and the remaining part in stainless steel tanks.



Alcohol: 14%



Suggested serving temperature: 10-12°C



First vintage produced: 1982



AVAILABLE FORMATS:
0,50 l