



Louis Latour Agencies

FloruS Moscadello di Montalcino Castello Banfi

Vintage	2017
Country of Origin	Italy
Region	Tuscany
Grape varieties	Moscadello

Wine description

FloruS is made exclusively with late-harvest Moscadello grapes. The nectar-rich raisins are gently pressed and fermented at low temperatures over a period of several months, then filtered and stored at a controlled temperature in stainless steel tanks. The base of 85% of the wine from the vintage year shown on the label is then blended with 15% of the same wine from the previous vintage which had been aged in French oak barriques for one year.

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.

Vineyard information

Average vine age	39 years old
Elevation	250 metres
Soil composition	Balanced silty soil structure, limestone, greenish
Harvest type	Hand picked
Environmental management	Sustainable

Winemaking information

De-stemmed	Crushing
Fermentation vessel	Stainless steel tanks
Maturation vessel	Stainless steel tanks and French oak (15%)
Maturation time	1 year in French oak (10% new)
Finning/clarification	Bentonite
Filtration	0.45 micron absolute membrane

Wine Analysis

Alcohol by volume	15%
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