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CABERNET SAUVIGNON
e MERLOT | TOSCANA
INDICAZIONE GEOGRAFICA TIPICA

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AMBROGIO E GIOVANNI FOLONARI
TENUTE



B.S.T.

CABERNET SAUVIGNON E MERLOT

Toscana IGT

THE IDEA

These wines are called **BABY SUPERTUSCAN** because, unlike their “Senior” SuperTuscan cousins, their ageing takes place only in stainless steel. This technique makes them pleasant, fresh and easy to drink, it gives them softness on the palate and fruity notes as well.

THE GRAPE

Grapes: Cabernet Sauvignon 55% - Merlot 45% coming from our estates

IN THE WINERY

Vinification: Grapes are harvested when they are perfectly ripe. Fermentation at 28°C and maceration on the skins take place in stainless steel.

Ageing: again in stainless steel, characterized by frequent and oxygenating racking.

Bottle Ageing: minimum 2 months

THE WINE

Tasting notes: *to the sight:* purple red of good-intensity, bright youth reflections; *on the nose:* red fruits, blackberries, blackcurrant, plums and light notes of tobacco spicing; *on the palate:* pleasantly smooth with fragrant body and structure, light tannins with a good mouthfeel highlighting its pleasant youth.

At the table: Everything that is red; perfect for happy hours, original and surprising with Pizza Napoletana with Mediterranean dressings, charcuterie, finger food and street food.

First harvest: 2015

Serving temperature: from 15°C to 18°C



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