



F

F

SANGIOVESE | TOSCANA
INDICAZIONE GEOGRAFICA TIPICA
CABERNET SAUVIGNON

• B • S • T •

F

AMBROGIO E GIOVANNI FOLONARI

T E N U T E



B.S.T.

SANGIOVESE E CABERNET SAUVIGNON

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 is a technique that makes them pleasant, fresh and easy to drink, it gives them softness on the palate and fruity notes as well

THE GRAPE

Grapes: Sangiovese 55% - Cabernet Sauvignon 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: *at the sight:* young and intense red, with slightly purple reflections; *on the nose:* sour cherry, red undergrowth fruits, blueberries and ripe blackberries, franc and persistent; *on the palate:* smooth in its young fragrance, harmonious with sweet tannins, indicators of ripe fruits.

At the table: Everything that is red; perfect for a happy-hour, 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



AMBROGIO E GIOVANNI FOLONARI

T E N U T E