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SAUVIGNON
TOSCANA
INDICAZIONE GEOGRAFICA TIPICA

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AMBROGIO E GIOVANNI FOLONARI
TENUTE



B.S.T.

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

THE GRAPE

Grapes: Sauvignon varietal wine

IN THE WINERY

Vinification: without skin contact after cold static decantation, temperature-controlled at 16°C in stainless steel containers

Ageing: “surlie” (on the lees) for at least 4 months

Bottle ageing: minimum 2 months

THE WINE

Tasting: To the sight: straw yellow with bright reflections and green shades. On the nose: intense varietal scents of pineapple, Sicily citrus fruits, peach and exotic fruits. On the palate: fresh, sourish with bittersweet sensations, elegant, persistent and modern

At the table: everything that is white, perfect for happy hours, original and surprising with seafood salads with Mediterranean dressings and finger food

First harvest: 2016

Serving temperature: from 9°C with appetizers to 14°C



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