



**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 – a technique that makes them pleasant, fresh and easy to drink, and gives them softness on the palate and fruity notes.

### **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:** Young and intense red, with slightly purple reflections; sour cherry, red undergrowth fruits, blueberries and ripe blackberries on the nose, franc and persistent; smooth in its young fragrance on the palate, 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 Tenute S.a.r.l.**

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