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SYRAH *e* MERLOT

TOSCANA

INDICAZIONE GEOGRAFICA TIPICA

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AMBROGIO E GIOVANNI FOLONARI

TENUTE



# B.S.T.

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

### THE GRAPE

**Grapes:** Syrah 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:** deep purple red with bright purple reflections; cinnamon, black pepper and red blackberry fruit, black currant, plums on the nose; pleasantly smooth on the palate with perfumed body and structure and light tannin

**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:** 2019

**Serving temperature:** from 15°C to 18°C

  
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