



BANFI

TOSCANA

Nestled between the Orcia and Ombrone rivers on the southern slopes of Montalcino, Tuscany, the Castello Banfi vineyard estate is unique for its wine culture and tradition.

The wines of Banfi Toscana range, produced with grapes selected from specific Banfi vineyards as well as other noble areas of the region, express the genuine and authentic character of Tuscany.

They reflect the love for Tuscany, revealing joy and genuine nature in their easy-drinking style thanks to an inherent liveliness and freshness, these wines are appropriate for everyday consumption, yet always reflect the Banfi standard of character and quality.

Bolgheri, worldwide famous for its prestigious wines and its exceptional territory, becomes stage of a new, extraordinary Banfi Tuscany adventure. Produced with a selection of Cabernet Sauvignon and Cabernet Franc grapes from highly specialized vineyards, Aska is the Bolgheri Rosso DOC that expresses the winning alliance between tradition and innovation which has always inspired the Banfi experience in the Tuscan wine world.

ASKA

BOLGHERI DOC

GRAPE VARIETIES

Predominantly Cabernet Sauvignon, with minor percentages of Cabernet Franc.

PRODUCTION TECHNIQUE

The grapes are vinified with a brief maceration in temperature-controlled stainless steel tanks for approximately 12-14 days. Once the alcoholic and malolactic fermentations are completed, the wine is aged for 10 months in oak barrels, completing its evolution with an appropriate bottle aging.

DESCRIPTION

Color: deep ruby red with violet reflections.

Bouquet: complex and intense, with hints of red berries, blueberries and prunes jam, perfectly matched with elegant notes of tobacco and licorice.

Taste: powerful structure, full, very soft, with round and elegant tannins, very persistent in the finish.

WINEMAKER'S NOTES

The great Banfi experience for an elegant wine, of great structure and concentration, with excellent aging potentials.

FOOD PAIRINGS

It perfectly pairs with meat course and game, excellent with medium aged cheeses.

Available formats: 0,75 l

