

# Banfi Vintners World Wine Varietal Descriptions

GROWING REGIONS -- BANFI PORTFOLIO BRANDS

WHITE WINE VARIETALS	DESCRIPTION	INTERESTING FACTS	ITALY	SOUTH AMERICA	AUSTRALIA
<b>CHARDONNAY</b>	Fruit aromas and flavors that range from apple to tropical fruits. Medium to high acidity. Can be light, fresh and fruity to rich, full-bodied, buttery golden.	Often, more subtle and sometimes mineral flavors prevail from Old World producers and more fruit-forward flavors from New World producers.	Castello Banfi Fontanelle, LeRime (Chard/Pinot Grigio blend), Placido	Amelia, Marques de Casa Concha, Casillero del Diablo, Xplorador, Frontera, Sunrise, Walnut Crest, Sincerity, Trivento	Stonehaven Limestone Coast, Winemaker's Selection, Southeastern Australia
<b>SAUVIGNON BLANC</b>	Aromatic, dry, clean and crisp, with grapefruit and citrus flavors.	Thick-skinned grape that tolerates greater heat than many varieties. Often exhibits melon character. When grown in cooler climates, it can develop an herbaceous ('grassy') character in its aromas.	Castello Banfi Serena	Terrunyo, Casillero del Diablo, Frontera, Walnut Crest, Late Harvest (sweet style)	--
<b>PINOT GRIGIO/PINOT GRIS</b>	Light to medium-bodied, sometimes floral with fresh pear, ripe melon, apples and citrus. This white is delightfully delicate, crisp and refreshing.	Pinot Grigio has the same DNA fingerprint as Pinot Noir and Pinot Blanc, technically making it neither red nor white, but gray (or grigio). Its skin color is dark for a white variety.	San Angelo, LeRime (Chard/Pinot Grigio blend), Sartori, Placido	Walnut Crest	--
<b>RIESLING</b>	Aromas of citrus, light-bodied and refreshing. Flavors that range from fruity to flowery to minerally.	Thrives in cooler-climate regions. Many are sweet, many are not. Based on US wine laws, moving forward, only Rieslings from "Johannisberg" can now use the once common name, Johannisberg Riesling.	--	--	Stonehaven Winemaker's Selection
<b>CORTESE/GAVI</b>	Aromatic and fresh with hints of citrus and apple, complemented by mineral notes.	Considered the premier dry white wine of Italy, Cortese compares favorably with the world's noble wines. Gavi can be either still, like the elegant Principessa Gavia or slightly sparkling like the enticing Principessa Perlante.	Principessa Gavia Gavi, Principessa Perlante (effervescent)	--	--
<b>PROSECCO</b>	Fresh and fruity, light and lively, refreshing.	Prosecco is the most enjoyed sparkling wine among Italians. The wine acquires a frizzante (slight fizz) character through fermentation.	Maschio M Prosecco Spago, Maschio dei Cavalieri, Ciao!	--	--
<b>MOSCADELLO (WHITE MUSCAT/MOSCATO)</b>	Harmonious with hints of apricot, honeysuckle, raisins and honey.	Moscadello is a wine whose production in the town of Montalcino was first documented over four hundred years ago. Today's Moscadello is a rare find, upholding ancient tradition in its classic, intriguingly juicy presentation as a sweet white wine.	Castello Banfi FloruS		
<b>SPARKLING</b>	Another way to classify wine. Sparkling wines contain CO2 which occurs naturally in fermentation. These wines may be sweet or dry.	Only Sparkling wines produced in France's Champagne region should be called Champagne. Sparkling wines lend an air of celebration, are the perfect aperitif, and can be paired safely with almost every menu.	Banfi Brut, Maschio dei Cavalieri, Maschio M Prosecco Spago and Ciao! Riunite Spumante. Also, Riunite Lambrusco and Rosa Regale (see red varieties).	--	--
<b>VERMENTINO/VERNACCIA</b>	Two different varieties that exhibit similar fresh and fruity characteristics often with hints of mature exotic fruits.	Vermentino likely originated in Spain but now finds a perfect home along the Mediterranean coastline. Vernaccia, too, has been enjoyed for centuries and was the favorite wine of Pope Martin IV and Pope Paul III.	Cecchi Litorale, Castello Montaúto Vernaccia di San Gimignano		