

Tenuta Folesano

BALANZONE

PIGNOLETTTO



Variety:
100% grechetto gentile

Harvest:
manual in small baskets

Pressing:
soft in order to extract
the freshest and most floral
part of the berry

Fermentation:
low temperature (around
15 degrees) for a period of
3 months with frequent batonnage

Aging:
3 months aging on sur lies

Colour:
straw

Scent:
hints of citrus and green apple

Taste:
freshness and sweetness,
no tannic sensation

Alcoholic strength:
11,5%

Optimal aging:
1-2 years

Tenuta Folesano

CONTI DI PANICO



Grape variety:

100% Sangiovese

Harvest:

manual in small baskets

Fermentation:

spontaneous, technique of
pied de cuve in the vineyard

Aging:

6 month in steel tank

Color:

bright ruby red

Scent:

intense, aromatic
(red fruits, tobacco, spicy)

Taste:

Freshness and acidity

Alcoholic strength:

13,5-14,5%

Optimal aging:

5-10 years

Tenuta Folesano

GARIETE



Grape variety:

100% Albana

Harvest:

manual in small baskets

Pressing:

direct soft pressing

Fermentation:

low temperature for 1 month

Aging:

6 months sur lies

Colour:

golden yellow, bright

Scent:

intense, aromatic bouquet (citrus, lime blossom, flint stone)

Taste:

intense mineral freshness

Alcoholic strength:

12.5-13.5%

Optimal aging:

2-12 years

Tenuta Folesano

GUIDESCO



Grape variety:

100% Merlot

Harvest:

manual in small baskets

Fermentation:

spontaneous, technique of pied de cuve in the vineyard

Aging:

second/third stage barriques for 12 months, 12 months in bottle

Colour:

intense red, bright

Scent:

intense, spicy and fruity bouquet (red fruits, licorice, lavender)

Taste:

balsamic, important structure, great freshness and acidity

Alcoholic strength:

14-14.5%

Optimal aging:

5-15 years

Tenuta Folesano

RAGGI



Grape variety:

100% Barbera

Harvest:

manual in small baskets

Fermentation:

spontaneous, technique of pied de cuve in the vineyard

Aging:

for 12 months in wooden barrels,
12 months in bottle

Colour:

intense red, bright

Scent:

Intense, aromatic and fruity
bouquet (licorice, graphite, small
red fruits)

Taste:

balsamic, hematic, soft tannins
and mineral acidity

Alcoholic strength:

14,5-15%

Optimal aging:

5-20 years