

CASTELLO
BANFI
MONTALCINO

Nestled between the Orcia and Ombrone rivers on the southern slopes of Montalcino, Tuscany, the Castello Banfi estate is unique for its wine culture and tradition. A constellation of single vineyards dot one third of this three-thousand hectare domain, each unique in its own terroir yet united in a singular heritage and production style. The wines of Castello Banfi range are the result of careful selections from our best vineyards in Montalcino and they are an unbeaten example of an ancient and wise wine-making tradition combined with innovative technologic solutions both in the winery and in the vineyard.

BRUNELLO DI MONTALCINO

DOCG

PRODUCTION AREA

Over 170 hectares of estate vineyards in the southern hill area of Montalcino.

Altitude: 220 meters above sea level.

Position: Hillside.

SOIL TYPE

Yellowish brown colour, calcareous sandy topsoil with abundant rounded stone.

GRAPE VARIETIES

100% Sangiovese.

TRELLISING SYSTEM: Cordone speronato (Spurred cordon).

VINE DENSITY: From 2.400 to 4.400 vines/ha.

HECTAR YIELD: 65 q.li/ha.

PRODUCTION TECHNIQUE

The meticulous grape selection (yield not exceeding 6 metric tons/ha) is followed by vinification in temperature-controlled Horizon hybrid stainless steel & wood tanks, with skin contact for 10-12 days. The wine ages for 2 years in various sizes oak barrels, 350-liter barriques, and 60- and 120 hl barrels; the wine is subsequently aged in bottle for an additional 8-12 months before release.

DESCRIPTION

Colour: intense ruby red with garnet reflections.

Bouquet: ethereal, wide, light vanilla.

Taste: full, soft, velvety and intense, with sensations of liquorice, spices and light goudron note.

WINEMAKER'S NOTES

A "classic" of our production, this Brunello di Montalcino is obtained with clones of Sangiovese selected after 20 years of research on this unique grape and is aged in French oak barrels of 350 lt as well as in 60-120 hl Slavonian barrels.

The most aristocratic combination of Montalcino tradition with winemaking modernity.

FOOD PAIRINGS

This wine is particularly suited to accompany red meat, game and aged cheeses.

Long aging potential.

First vintage produced: 1978

Available formats: 0,375 l - 0,75 l - 1,5 l - 3 l - 5 l

