



Castello Banfi

Brunello di Montalcino DOCG

2015

VARIETY

Sangiovese

DESCRIPTION

A classic from Banfi in Montalcino.

2015 will certainly be included among the great harvests of Montalcino. The copious winter and spring rains, alternating with sunny and breezy days, ensured proper water storage in the ground, together with a homogenous growth of the grapes in the months of May and June. The summer period, with rather high temperatures, favored the regular development of the grape. At the same time, the ripening took place gradually and perfectly thanks to the good day/night temperature ranges. The almost total absence of rain, both during the ripening and the harvest, and the mild temperatures of September, as well as facilitating the harvest operations, preserved the health of the grapes.

Huge potential for this elegant and powerful Brunello. Deep red with garnet nuances, the nose reveals its complexity with aromas of plum, ripe cherry and small red fruits that perfectly combine with those of licorice and tobacco. In the mouth, it is full-bodied, with pleasant and soft tannins. Intense finish and great persistence.

It pairs particularly well with rich and tasty dishes. Perfect as a meditation wine.

TECHNICAL NOTES



Soil: hill area of the estate under vine, with low to moderate incline. The soils develop on different types of sediments, from the clay sands of the marine Pliocene, deep soils with abundant and calcareous stones, to the gray-blue clays which are moderately deep mineral soils that tend to retain humidity.



*Trellising System: spurred cordon – Banfi alberello
Vine Density: 2400 - 5500 vines/ha.
Hectar Yield: 65 q/ha.*



*Fermentation: in temperature-controlled (27-29°C) hybrid French oak and stainless-steel Horizon tanks
Aging: 80% in French oak casks (90-60 hl.) and 20% in French oak barriques (350 l.) for 2 years*



Alcohol: 13.5%



Suggested serving temperature: 16-18°C



First vintage produced: 1978



AVAILABLE FORMATS:
0.375 l - 0.75 l - 1.5 l - 3 l - 5 l