



Castello Banfi

Brunello di Montalcino DOCG

2017

VARIETY

Sangiovese

DESCRIPTION

A classic from Banfi in Montalcino.

In the spring, temperatures were in the norm, and the growing season had a regular start. April and May, which were mild with very little rain, were followed initially by a temperate summer without rain. From July onwards, there was a gradual rise in temperatures, peaking in the second half of August, resulting in an acceleration of ripening times, that, however, realigned with the period, thanks to the rainfall at the beginning of September. The harvest took place in optimal conditions, giving us a Sangiovese at the peak of its expression.

An intense, elegant and balanced Brunello. Ruby red with light garnet-colored nuances. On the nose, it is distinguished by a sweet and fruity bouquet with decisive hints of red berry jam, perfectly balanced with notes of licorice and pipe tobacco. Soft and smooth tannins are well-integrated with a strong acidity that gives this Brunello a lively and powerful structure. A wine with excellent persistence and great aging potential.

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

TECHNICAL NOTES



Soil: vineyards in the hill area of the estate, 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 (25-30°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 at least.



Alcohol: 15%



Suggested serving temperature : 16-18°C



First vintage produced: 1978



AVAILABLE FORMATS:
0,375 l. - 0,75 l. - 1,5 l. - 3 l. - 6 l. - 12 l.