



Castello Banfi

Brunello di Montalcino DOCG

2019

VARIETY

Sangiovese

DESCRIPTION

A classic from Banfi in Montalcino.

The growing season of the 2019 vintage was characterized by an extraordinary cold in the months of April and May which delay the vegetative development, which was subsequently recovered, thanks to a hot and dry period. The sunny months of August and September allowed an optimal ripening of the grapes. 2019 is a harvest characterized by a high quality and intense territorial personality that gave us very structured and flavor wines.

An intense and elegant Brunello. Ruby red with delicate garnet coloured highlights. On the nose, it is characterised by an intense bouquet with sweet notes of blackberry and blackcurrant, combined with floral hints of rose, which contribute freshness and vitality. The body is full and powerful. Soft, smooth tannins are well integrated with a marked acidity. A Brunello that represents the synthesis of power and depth

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: 14,5%



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.