



Castello Banfi

Rosso di Montalcino DOC

2018

VARIETIES

Sangiovese

DESCRIPTION

One of the classics of Banfi Montalcino production.

The winter was rich in rainfall with little snow. The vegetative recovery phase took place during the usual times, with budding that developed in the second half of April. In May, copious rain favored the vegetative development. The summer of 2018 was particularly humid and characterized by frequent precipitations, often in form of storms. September and October, on the other hand, were sunny months, with temperatures higher than the seasonal average and good temperature ranges.

The result is a wine characterized by a great aromatic freshness both in the aromas and in the mouth. On the nose, hints of liquorice and plum jam meet a hint of vanilla on the finish. In the mouth it is well balanced and structured. Excellent and very persistent finish on the palate.

Ideal pairing with game and medium-aged cheeses. The remarkable structure allows a good aging.

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 aberello
Vine Density: 4200 - 5500 vines/ha.
Hectar Yield: 70-75 q/ha.



Fermentation: in temperature-controlled (20-30°C) hybrid French oak and stainless-steel tanks *Horizon*
Aging: in French oak casks (90-60 hl) and in French oak barrique (350 l) for 3-6 months



Alcohol: 14%



Suggested serving temperature: 16-18°C



First vintage produced: 1982



AVAILABLE FORMATS:
0.35 l - 0.75 l - 1.5 l