



Castello Banfi

Rosso di Montalcino DOC

2019

VARIETIES

Sangiovese

DESCRIPTION

One of the classics of Banfi Montalcino production.

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.

The result is a complex wine characterized by a great varietal expression. On the nose, aromas of blackberries and raspberry meet coffee and tobacco hints. In the mouth the structure is wide, harmonious and well balanced by the typical acidity of the vintage. Excellent and 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) stainless-steel tanks
Aging: in French oak casks (90-60 hl.) and in French oak barrique (350 l) for 12 months



Alcohol: 14,5%



Suggested serving temperature : 16-18°C



First vintage produced: 1982



AVAILABLE FORMATS:
0.35 l - 0.75 l - 1.5 l