



# Castello Banfi

Rosso di Montalcino DOC

2020

## VARIETIES

Sangiovese

## DESCRIPTION

One of the classics of Banfi Montalcino production.

The mild temperatures and the scarcity of rainfall in the winter, as well as then in the spring, led to an early growth development of the vines. In June, there was repeated rain with mild temperatures, which allowed for a surprising vegetative-productive balance of the vineyards. During the following summer months, the warm temperatures and the sunny weather allowed for perfect veraison and ripening of the grapes. The harvest took place earlier than usual. The grapes were in perfect condition and, thanks to the good temperature ranges and the absence of rain, presented excellent aromatic profiles and good acidity.

The result is a complex wine characterized by a bright ruby red colour. On the nose, aromas of blackberries and raspberry meet light notes of coffee and tobacco. In the mouth the structure is wide, harmonious and well balanced by a marked acidity. Excellent persistence 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%



*Suggested serving temperature:* 16-18°C



*First vintage produced:* 1982



AVAILABLE FORMATS:  
0.35 l - 0.75 l - 1.5 l