



# Castello Banfi

Rosso di Montalcino DOC

2021

## VARIETIES

Sangiovese

## DESCRIPTION

One of the classics of Banfi Montalcino production.

The mild winter temperatures and low rainfall allowed the vines to begin the growing cycle within the standard timeframe. During the night of April 8, some vineyards were hit by a late frost, which delayed the phenological phases of the vines. However, thanks to mild temperatures and sunny days in the spring, the vines were able to regain their growth and production balance, reaching excellent ripening during the following months. The harvest began slightly later than usual, but the continuous ventilation and good temperature fluctuations in August and September allowed the grapes to develop excellent acidity with very interesting aromatic profiles.

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:* 15,5%



*Suggested serving temperature :* 16-18°C



*First vintage produced:* 1982



AVAILABLE FORMATS:  
0.35 l - 0.75 l - 1.5 l