



# Castello Banfi

Rosso di Montalcino DOC

2022

## VARIETIES

Sangiovese 100%

## DESCRIPTION

One of the classics of Banfi Montalcino's production.

After a rather harsh winter and with little rainfall, the vegetative season started in the usual times. The lack of rain continued also in the spring and summer months, with temperatures higher than average, from May and hot days in the summer months.

Thanks to the early harvesting of the grapes, the varietal scents have been preserved, together with a good acidity and great structure.

The color is bright ruby red with fresh, sweet, and fruity aromas of blackberry and ripe cherry; also evident are floral and spicy notes of vanilla, tobacco, and licorice. The structure is broad, concentrated, and harmonious, with a good acidity; and a nice finish that gives pleasantness to the drink.

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



*Fermentation:* in temperature-controlled (25-30°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