



Castello Banfi

Brunello di Montalcino DOCG

1982

VARIETY

100% Sangiovese

DESCRIPTION

A classic from Banfi in Montalcino.

A hot, dry summer yielded high sugar levels and intense concentration of all elements.

Summer's heat resulted in a little water stress, but also an uncommon concentration.

The wine maintains a deep color that has evolved well over the years. The wine maintains a particular color intensity that has not lost its tone. A wonderful bouquet, rich in spices and mature fruits (cherry, prunes) and attractive hints of chocolate. The body is still powerful and seductive.

TECHNICAL NOTES



Soil: vineyards in the hill area of the estate, 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: 2400 - 5500 vines/ha.
Hectar Yield: 65 q/ha.



Fermentation: in temperature-controlled Slavonian oak and stainless-steel tanks
Aging: in French oak for 2 years at least.



Alcohol: 13%



Suggested serving temperature : 16-18°C



First vintage produced: 1978